



SUNDAY LUNCH MENU

2 Courses - £28 | 3 Courses - £36

Starters

PIGS IN BLANKETS
mustard mayo

HUMMUS & PITTA (VG)

GARLIC BREAD BAGUETTE / CHEESE (V)

SOUP OF THE DAY
mini tin loaf & butter

SALT N PEPPER SQUID
spring onion, peppers & pak choi, sweet chilli sauce

BLACK PUDDING & CUMBERLAND SAUSAGE BON BONS
maple bbq sauce

CAULIFLOWER BANG BANG
sesame seeds, sriracha mayo, fresh chillis and spring onions (VG, GFOA)

GARLIC BUTTERED MUSHROOMS
toasted sour dough, rosemary crème fraiche (V)

SMOKED HADDOCK FISHCAKES
with spinach & spring onions – curry mayo dip

Mains

All our roasts are served with creamed mashed potato, carrot and swede mash, roast potatoes rich gravy & a selection of vegetables.

ULTIMATE ROAST
All 3 meats with pigs in blanket, sage & onion stuffing, Yorkshire pudding (supp £5)

TRADITIONAL THYME ROAST SIRLOIN OF BRITISH BEEF
Yorkshire pudding

ROASTED LEG OF LAMB
Roasted with rosemary & garlic served with Yorkshire pudding

ROASTED LEMON & THYME CHICKEN BREAST
Sage & onion stuffing, pigs in blanket & Yorkshire pudding

MOROCCAN STYLE VEGAN ROAST
Vegan mash, carrot & swede, Vegan gravy (VG)

CAJUN ROASTED SALMON FILLET
warm chorizo, red pepper, spring onion, curly kale & new potato salad

'The Park' Favourites

FISH & CHIPS
Battered haddock fillet, served with mushy peas, hand cut chips & tartare sauce (GFOA)

CLASSIC BURGER
prime steak burger with grilled bacon & cheddar cheese served on a toasted brioche bun with beef tomato, mayonnaise & cos lettuce, tomato salsa, side salad & fries

CHICKEN IN A BASKET
buttermilk fried spiced chicken, skin on fries, melted chilli cheese & jalapeno salsa, salad & coleslaw (GFOA)

PIE OF THE DAY
Served in a pot with a baked Puff pastry lid, mushy peas & hand cut chips.

VEGAN WILD MUSHROOM & ALE PIE
mushy peas, hand cut chips & a jug of vegan gravy (VG)

Sides

SKIN ON FRIES (GFOA, VE)	£4
SALT & PEPPER FRIES (GFOA, VE)	£4.50
CAJUN FRIES (GFOA, VE)	£4.50
HAND CUT CHIPS (GFOA, VE)	£5
BOWL OF ROASTIES	£3
YORKSHIRE PUDDING	£1
PIGS IN BLANKETS	£5
CAULIFLOWER CHEESE	£6

Desserts

CHEESECAKE OF THE DAY
please see your server

LEMON PANNA COTTA
rhubarb compote

DOUBLE CHOCOLATE BROWNIE
fresh raspberries & vanilla ice cream

TOFFEE TRUFFLE TORTE
chocolate profiterole & salted caramel ice cream

APPLE CRUMBLE TART
traditional custard

SELECTION OF DAIRY ICE CREAMS (3 scoops)
apple crumble, cookie dough, mint choc chip, salted caramel fudge, raspberry ripple

(V) vegetarian, (VE) vegan, (GFOA) gluten-free option available. Full allergen information is available on request. Please be aware that all of our dishes are prepared in kitchens where nuts & gluten are present. Menu descriptions do not always display all ingredients as well as other allergens, therefore, we cannot guarantee that any food is completely free from all traces of allergens. Please make your server aware of any allergies or dietary requirements as some dishes may need to be adapted.

Draught Beer / Cider

	ABV	half	pint
GUINNESS	4.2%	£3.30	£6.60
PERONI	5.1%	£3.30	£6.60
CORONA	4.5%	£3.25	£6.50
CAMDEN HELLS	4.6%	£3.25	£6.50
CAMDEN PALE	4%	£3.25	£6.50
KOPPARBERG APPLE	4%	£3.05	£6.10
MAHOU	4.8%	£3.30	£6.60

Bottled Beer / Cider

PERONI	330ml	£5.10
PERONI ZERO	330ml	£4.80
CORONA	330ml	£5.10
CORONA 0%	330ml	£4.80
BUDWEISER	330ml	£5.10
FLAVOURED CIDERS	568ml	£6.10

Wines

All wines sold by the glass are available in a 125ml measure, please ask your server for more details.

PROSECCO	200ml	bottle	
VITELLI PROSECCO Italy	£9.80	£28.00	
WHITE	175ml	250ml	bottle
SMB CHARDONNAY ^{VE} Australia	£8.40	£9.40	£28.00
BELVINO PINOT GRIGIO ^{VE} Italy	£8.40	£9.40	£28.00
CULLINAN VIEW CHENIN BLANC South Africa	£7.80	£8.80	£26.00
TEKENA SAUVIGNON BLANC ^{VE} Chile	£8.40	£9.40	£28.00
RED	175ml	250ml	bottle
DOM JACOBO RIOJA CRIANZA Spain	£8.80	£9.80	£29.00
AMABELLI SANGIOVESE ^{organic} Italy	£7.80	£8.80	£26.00
EL CUYO MALBEC ^{VE} Argentina	£8.10	£9.10	£27.00
SANTA RITA MERLOT ^{VE} Spain	£8.10	£9.10	£27.00
ROSÉ	175ml	250ml	bottle
WICKED LADY WHITE ZINFANDEL USA	£7.80	£8.80	£26.00
PARINI PINO BLUSH ^{VE} Italy	£8.10	£9.10	£27.00

Spirits

BRANDY | BOURBON | RUM | WHISKEY | GIN | VODKA
For full selection please ask your server

Cocktails

ALL £12.00 EACH

THE PARK PINK GIN FIZZ
JJ Whitley pink gin, elderflower, strawberries, & lemonade

MARGARITA
Tequila, Cointreau, lime juice & syrup

ESPRESSO MARTINI
Tia Maria, vanilla vodka & fresh coffee

APEROL SPRITZ
Aperol, Prosecco & soda

THE BRIGHT BLACKCURRANT
Bols Creme de Cassis, vodka & lemonade

HUGO SPRITZ
St Germain, Prosecco & soda

COSMOPOLITAN
Absolut Citron, Cointreau, cranberry & lime

PORNSTAR MARTINI
Passoa, vanilla vodka, pineapple juice

Soft Drinks

	regular	pint
DRAUGHT DIET COKE COKE ZERO	£3.20	£3.90
DRAUGHT SCHWEPES LEMONADE	£3.30	£4.00
SODA lime, blackcurrant or orange	£2.10	£2.90
JUICES orange, cranberry or apple	£2.90	£3.60
TONICS ask your server for flavours	200ml	£2.90
FEVER-TREE GINGER BEER	200ml	£2.90
J20's	275ml	£3.30
FANTA	330ml	£3.30
BOTTLE OF COKE	330ml	£3.30
HARROGATE SPARKLING WATER	330ml	£3.30
HARROGATE STILL WATER	330ml	£3.30

Hot Beverages

	regular	large
ENGLISH BREAKFAST TEA		£3.10
SPECIALITY TEAS		£3.60
AMERICANO	£3.20	£3.60
ESPRESSO	£3.20	£3.60
FLAT WHITE	£3.70	
CAPPUCCINO	£3.50	£3.80
LATTE		£3.80
MOCHA		£4.20
HOT CHOCOLATE		£3.90
DELUXE HOT CHOCOLATE with cream & marshmallows		£4.50
SYRUPS caramel/hazelnut/vanilla		£1.00
Add almond or oat milk to any coffee		60p
Add shot of coffee		£2.00