

# THE RESTAURANT

## IN THE PARK

### White Wines

175ml/250ml/Bottle

The Pick by McGuigan, Chardonnay, Australia	£6.10 / £8.90 / £26.00
Vinuva, Organic Pinot Grigio, Sicily, Italy	£6.60 / £9.60 / £28.00
Dashwood Sauvignon Blanc, Malborough, New Zealand	£8.30 / £11.90 / £34.00
Emile Beyer Pinot Blanc, Alsace, France	£9.60 / £13.60 / £39.00
Toledana, Gavi di Gavi, Domini Villa Lanata, Piemonte, Italy	£9.60 / £13.90 / £39.00
Joseph Mellot, Sancerre, Les Collinettes, Loire, France	£11.20 / £15.90 / £46.00

### Rosé Wines

175ml/250ml/Bottle

Parini, Parini Pinot Grigio Rosé, Veneto, Italy	£6.30 / £9.10 / £27.00
Domaine Gordonne, Les Gravieres, Provence Rosé, Provence, France	£8.40 / £12.10 / £26.00

### Sparkling Wines

125ml/Bottle

Bolla Prosecco Spumante Extra Dry, Italy	£7.30 / £39.00
Freixenet Sparkling Rosé, Italy	£8.00 / £42.00

### Cocktails

Blue W-ish Gin mare, violet liqueur, lime juice, sugar syrup, egg white, mist of absinthe	£16.00
Asian Fusion Opahr Gin, Haku vodka, lime juice, fresh basil leaves, fresh chillies and lemongrass	£16.00
Monkey Business Monkey 47 Dry Gin, Monkey 47 Sloe Gin, Chambord, grapefruit and lemon juice, sugar syrup	£16.00

### Mocktails

Virgin Pina Colada Coconut milk, coconut syrup, pineapple juice and fresh roasted pineapples	£9.00
Mango Chi Chi Orange juice, mango puree, lime juice, honey syrup and mint	£9.00
Summer Delight Coconut syrup, lychee puree, Asian butterfly-pea tea, lime juice	£9.00

### Red Wines

175ml/250ml/Bottle

Santa Rita, 8KM, Merlot, Central Valley, Chile	£6.30 / £8.90 / £26.00
Élevé, Pinot Noir, France	£6.80 / £9.90 / £29.00
Tenute Fiorebelli, Cabaletta, Veneto, Italy	£7.90 / £11.20 / £33.00
Valdubón, Tempranillo Roble, Ribera Del Duero, Spain	£8.80 / £12.30 / £36.00
Bodegas Salentein, Barrel Selection, Malbec, Uco Valley, Mendoza, Argentina	£9.60 / £13.90 / £39.00
Castello Vichiomaggio, Chianti Classico Riserva, Tuscany, Italy	£11.20 / £15.90 / £46.00

### Dessert Wine

125ml/Bottle

Torres, Floralis Moscatel Oro, Catalunya, Spain	£6.00 / £33.00
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### Champagne

125ml/Bottle

Pommery Brut Royal NV, France	£13.50 / £79.00
Tattinger Brut NV, France	£14.10 / £82.00
Laurent Perrier La Cuvee, France	£14.60 / £84.00
Laurent Perrier Rosé	£94.00 (bottle only)
Bollinger Rose NV, France	£17.60 / £99.00
Dom Perignon Vintage, France	£319.00 (bottle only)

### Beers and Ciders

Budweiser	£5.00
Budweiser Prohibition 0%	£5.00
Corona	£5.50
Peroni Nastro Azzuro	£5.50
Estrella Damm	£6.00
Curious Brew	£6.00
Aspall Suffolk	£6.00
Brewdog Punk IPA	£6.50
Brewdog Dead Pony Club	£6.50
Rekorderlig Ciders	£7.50
Orchard Pig Reveller	£8.00

### Soft Drinks

Franklin & Sons Mixers	£2.50
Coca cola / Diet / Zero	£3.50
Appletiser	£4.00
Frobishers Bottle Juices	£4.50
Fusion Apple & Mango	£5.00
Fusion Orange & Passion Fruit	£5.00
Fusion Apple & Raspberry	£5.00

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of staff.  
A discretionary 12.5% service charge will be added to your bill.

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### Starters

Crab salad with cucumber jelly, fennel, pomegranate salad with a lemon and olive oil dressing	£10.50
Bresaola air-dried beef with pickles, tapenade, wild rocket and a shaved Italian cheese salad (gf)	£10.00
Beetroot and Pant-Ys-Gawn goat cheese salad (v) (gf)	£9.00
Mozzarella and avocado salad with sun-dried tomato pesto and a balsamic reduction (v) (gf)	£8.50
Classic prawn cocktail with marie rose sauce and little gem lettuce (gf)	£10.00
Samanzo tomato salad with grilled artichoke, balsamic onions and herb salad (v) (gf)	£7.50
Tian of avocado with smoked chicken, lemon, mayonnaise, mango salsa and sourdough toast	£9.00
Deep-fried salt and pepper squid with lemon mayonnaise	£7.50
Quinoa with roasted sweet potato, red beetroot, roast courgette, grilled artichoke, cherry tomato, pea shoots and pumpkin seeds (v) (gf)	£8.50

### Nibbles

Bread selection Stone-baked bread rolls, unsalted butter and balsamic oil	£5.00
Mixed olives Freshly marinated olives with roast garlic and sun-dried tomatoes	£4.50

### Sides

Onion rings (v)	£4.50
French fries (v)	£4.50
New potatoes (v) (gf)	£4.50
Sautéed spinach leaf (v) (gf)	£4.50
Seasonal market vegetables (v) (gf)	£4.50
Hand-cut chips (v)	£4.50
Green salad (v) (gf)	£3.50

### Mains

Red beetroot gnocchi stuffed with goat cheese, grilled artichoke and lemon sauce (v)	£15.00
Spiced vegetable Kiev with French fries, vegan gravy and a seasonal side salad (v)	£15.50
Angus beef sausage with a herb mash, giant onion ring and red wine sauce	£16.00
Spring green vegeree with a soft boiled egg and roasted cashews (v)	£15.00
Fillet of chilled chalk stream trout with a warm potato salad, mixed leaves, crispy croutons and a vinaigrette	£18.50
Pan-fried wild sea bass fillet with crushed black olives, potato, fennel salad, vine cherry tomato and sauce vierge (gf)	£18.00
Pan-fried hake fillet on ratatouille and butter beans with basil sauce (gf)	£18.50
Smoked barbecue pork rib crown with coleslaw and sweet potato chips (gf)	£15.00
Angus beef burger with avocado, crispy pancetta, smoked cheddar and tomato relish in a brioche bun	£15.00

### Grill

All items are served with vine cherry tomatoes, watercress and hand cut chips. Add a green peppercorn sauce, Stilton or Béarnaise sauce or Mood butter £3.50.

Grilled corn-fed chicken breast (gf)	£16.00
Grilled salmon fillet (gf)	£19.00
Scottish 227g sirloin steak (gf)	£27.50
Scottish 227g beef fillet (gf)	£34.50

### Desserts

Gooseberry and berry crumble with clotted cream (v)	£8.50
Rose water and white chocolate dome accompanied by a raspberry sorbet (v)	£8.50
Champagne, black cherry and coconut panna cotta with honeycomb (v) (gf)	£7.50
Chocolate brownie sundae with chantilly cream and vanilla ice cream (v)	£7.50
Chocolate coconut tart with mango sorbet (v) (gf)	£7.50
Selection of ice cream or sorbet (v) (gf)	£6.50
Nutella doughnuts (v)	£6.50
Cheese platter with celery, grapes, quince paste and a selection of biscuits	£10.00

(v) Vegetarian (gf) Gluten free

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