

THE RESTAURANT

IN THE PARK

Set Menu

Starters

Deep-fried salt and pepper squid with
lemon mayonnaise

Beetroot and Pant-Ys-Gawn goat
cheese salad (v) (gf)

Quinoa with roasted sweet potato,
red beetroot, roast courgette,
grilled artichoke, cherry tomato,
pea shoots and pumpkin seeds (v) (gf)

Samanzo tomato salad with grilled
artichoke, balsamic onions and herb
salad (v) (gf)

Bresaola air-dried beef with pickles,
tapenade, wild rocket and a shaved
Italian cheese salad (gf)

Mains

Pan-fried wild sea bass fillet with crushed
black olives, potato, fennel salad,
vine cherry tomato and sauce vierge (gf)

Red beetroot gnocchi stuffed with goat
cheese, grilled artichoke and
lemon sauce (v)

Smoked barbecue pork rib crown with
coleslaw and sweet potato chips (gf)

Grilled corn-fed chicken breast served
with vine cherry tomatoes, watercress
and hand cut chips (gf)

Desserts

Champagne, black cherry and coconut
panna cotta with honeycomb (v) (gf)

Chocolate coconut tart with
mango sorbet (v) (gf)

Nutella doughnuts (v)

Selection of ice cream or sorbet (v) (gf)

(v) Vegetarian (gf) Gluten free

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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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

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