

MOOD

IN THE PARK

Nibbles

Bread selection	£4.00
Stone-baked bread rolls, unsalted butter and balsamic oil	
Mixed olives (v, gf)	£4.50
Freshly marinated olives with roast garlic and sun-dried tomatoes	

Starters

Chef's freshly prepared soup of the day	£7.00
Bresaola air-dried beef with pickles, tapenade, wild rocket and a shaved Italian cheese salad (gf)	£10.00
Beetroot and Pant-Ys-Gawn goats cheese salad (v, gf)	£9.00
Mozzarella and avocado salad with sun-dried tomato pesto and a balsamic reduction (v, gf)	£8.50
Roasted sweet potato, Stilton and red onion marmalade tartlet with small herbs salad walnuts dressing	£7.50
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

Sides

Onion rings (v)	£4.00
French fries (v)	£4.00
New potatoes (v, gf)	£4.00
Sautéed spinach leaf (v, gf)	£4.00
Seasonal market vegetables (v, gf)	£4.00
Chunky chips (v)	£4.00
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
Lamb rump steak, dauphinoise potato, green beans, vine cherry tomato and grain mustard sauce	£19.50
Autumn vegeree, soft-boiled egg, roasted cashews (v)	£15.00
Grilled corn-fed chicken breast, fondant potato, glazed baby onion, pea and mushroom fricassee, jus	£16.00
Slow-cooked feather blade steak with roasted sweet potato mash, spinach, Portobello mushroom, Barolo jus	£18.50
Roast seabass, olive crushed new potato, spinach stem broccoli, vine tomato and dill sauce	£18.00
Slow-cooked glazed pork belly with mash potato, cocotte carrots, stem broccoli, apple chutney and red wine jus (gf)	£15.00
Angus beef burger with avocado, crispy pancetta, smoked Cheddar cheese 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 salmon fillet (gf)	£19.00
Scottish 227g rib eye steak (gf)	£27.50
Scottish 227g beef fillet (gf)	£34.50

Desserts

Apple & cinnamon crumble with vanilla ice cream (v)	£8.50
Rose water and white chocolate dome accompanied by a raspberry sorbet (v)	£8.50
White chocolate pannacotta and passion fruit, chocolate sauce (v)	£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

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.

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, Marlborough, 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

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

Sparkling Wines

	125ml	Bottle
Bolla Prosecco Spumante Extra Dry, Italy	£7.30	£39.00
Freixenet Sparkling Rosé Italy	£8.00	£42.00

Champagnes

	125ml	Bottle
Pommery Brut Royal NV, France	£13.50	£79.00
Tattinger Brut NV, France	£14.10	£82.00
Pommery Brut Rose	-	£94.00
Laurent Perrier Rosé	-	£94.00
Bollinger Rose NV, France	£17.60	£99.00
Dom Perignon Vintage, France	-	£319.00

Cocktails

Blue W-ish

Gin mare, violet liqueur, lime juice, sugar syrup, egg white, mist of absinthe

£16.00

Asian Fusion

Opihr 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 purée, lime juice, honey syrup and mint

£9.00

Summer Delight

Coconut syrup, lychee purée, Asian butterfly-pea tea, lime juice

£9.00

Beers and Ciders

Budweiser	£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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