

Dinner

Blood Orange & Grand Marnier Prosecco Mimosa 6.75
Lupini Beans 2.25 Dolci Olives 2.75
Sourdough Bread with Cold Pressed Rapeseed Oil & Dukka 2.30

Starters

Cauliflower and Lancashire Cheese Soup (v)	4.75
Chicken Liver Mousse with White Port Jelly and Melba Toast	4.75
Chargrilled Smoked Chorizo, Piquillo Pepper & Rocket on Toast with Roast Garlic Aioli*	4.95
Severn & Wye Smoked Salmon with Pickled Beetroot, Rye Bread and Lemon	5.50

Mains

Lasagne of Wild Mushrooms, Cavalo Nero and Puy Lentils (v)	11.75
Fish Pie with Purple Sprouting Broccoli and Toasted Almonds	13.50
Guinea Fowl cooked in Red Wine with Mashed Potato and Buttered Curly Kale	13.95
Slow Braised Neck of Lamb with Pearl Barley and Carrots	13.50
Dry Aged Rump Steak with Bearnaise Sauce, Watercress, Flat Mushroom and triple cooked Chips	15.95

Burgers

Dry Aged, Rare Breed Beef	9.25
Flat Mushroom & Mozzarella Burger (v)	9.25
Add Free Range Bacon, Emmental, Tomato Relish each	1.20
Home Made Buttermilk Coleslaw	1.50

All Served in a Brioche Bun with Pickled Cucumber, Red Onion, Mayo, Hand Cut Chips & Mixed Leaves.

Sides

Hand Cut Chips 2.95
Rocket Salad 2.50
Purple Sprouting Broccoli 2.95

A Burger and a pint of Meantime Beer or Glass of House wine for £9.00 Every Wednesday.

*we make our Aioli with raw egg yolks.

We use rare and traditional breed meats, our beef is hung for 4-5 weeks and all of our eggs are free range.

An optional service charge will be added for groups of 7 or more.
Winner - Time Out Eating & Drinking Awards 2011 - Best Park Cafe.