

Dinner

Prosecco Royale 6.25

Lupini Beans 2.25 Dolci Olives 2.75

Sourdough Bread with Cold Pressed Rapeseed Oil & Dukka 2.30

Starters

Roast Parsnip and Chestnut Soup with Sage and Parsnip Crisps (v)	4.75
Warm Salad of Salsify, Roast Pear, Golden Cross Goats Cheese and Toasted Hazelnuts (v)	4.75
Pork Rillettes with Roast beetroot, Pear and Watercress salad	4.95
Severn & Wye Smoked Salmon with Pickled Beetroot, Rye Bread and Lemon	5.50

Mains

Open Ravioli of Winter Squash, Pine Nuts, Spinach, Ricotta and Sage (v)	11.50
Fish Pie with Purple Sprouting Broccoli and Toasted Almonds	13.50
Slow Braised Neck of Lamb with Pearl Barley and Carrots	13.50
Dry Aged Rump Steak, Red Wine & Bay Sauce, Hand Cut Chips, Roast Tomatoes and a Flat Mushroom	15.95

Burgers

Dry Aged, Rare Breed Beef	9.00
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 Every Wednesday.

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

We don't add a service charge to our bills, please tip as you feel appropriate.

Winner - Time Out Eating & Drinking Awards 2011 - Best Park Cafe.