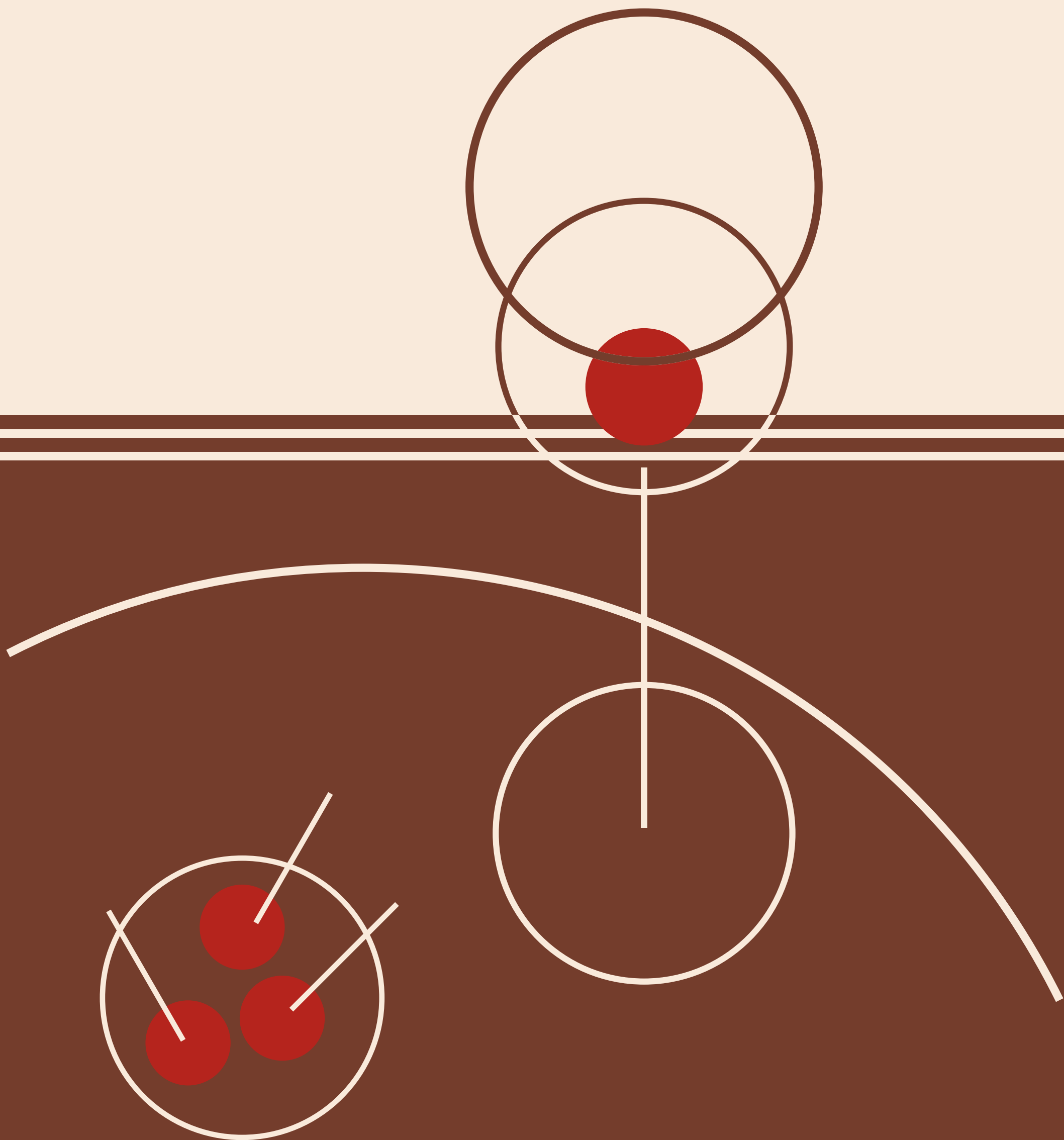


The Park



DINNER

SNACKS AND BREAD

House roasted mixed nuts (v)	5.75
Nocellara del belice olives (vg)	5.75
Monkey Bread with butter (v)	6.75
Bruschetta of ricotta, figs & walnuts (v)	8.75
Arancini Milanese (v)	8.75
Mini Crab Cakes, Spiced Rémoulade	9.75
Sturia Oscietra Caviar 15g, sour cream, gaufrette chips	49.00

APPETIZERS

Wood-fired Scallop, Parsley Oil, Lemon	each 9.75
Veal & Pork Meatballs, Tomato Ragu	12.25
Tuscan Ribollita (vg)	13.50
Barbecued Sweet Corn Ribs (vg)	14.50
New England Clam Chowder, Oyster Crackers	15.25
Caesar Salad	18.75
Marinated Artichokes & Butter Bean Salad	19.50
Gotham Shrimp Cocktail	19.75
California Spiced Crab and Avocado	21.00
Classic Cobb Salad	22.25
Fried Scampi, Cajun Aioli	22.75
Vitello Tonnato, Caper Berries, Rocket	22.75
Tuna Tartare	24.25
Lobster Roll	35.75
Steak Tartare:	
Small; with Sourdough Croutons	22.75
Large; with French Fries	35.75

PASTA

Pumpkin & Ricotta Ravioli, Crispy Sage (v)	25.50
Wild Mushroom Risotto, Parsley Oil (v)	27.50
Spaghetti Bolognese	29.50
Lobster and Crayfish 'Mac 'n' Cheese'	38.50
Crab Linguine, Chili & Lemon	39.75

ENTREES

Chicken Milanese	small 22.75 / 33.25
rocket & parmesan salad	
The Park Cheeseburger	22.75
Sicilian Vegetable Lasagne (v)	26.75
Chicken Pot Pie	29.75
Pan Roasted Sea Trout	34.50
creamed kale, olives	
Roast Breast of Loomswood Duck	39.75
cavolo nero, marsala sauce	
Osso Buco	42.00
saffron risotto & bone marrow	
Day Boat Brixham Fish	market price
served garnished	

- JOSPER GRILLED -

Poivrade Artichokes (vg)	26.25
jerusalem artichoke purée, oregano, chili	
Whole Sea Bass	38.50
parsley & crushed coriander dressing	
Dry-aged Sirloin Steak	32.50 / 42.50
6oz or 9oz sirloin, skinny fries, cayenne & herb butter	
Butterflied King Prawns	42.50
cajun chili butter	
Rib-eye Steak (13oz)	54.75
skinny fries, salsa verde	

VEGETABLES & SIDE SALADS

sweetcorn & bacon succotash	7.25
skinny fries (vg)	7.50
autumn leaf & shaved vegetable salad (vg)	7.50
grilled broccolini & pecorino (v)	7.50
cajun spiced 'tater tots' (v)	7.75
rocket & parmesan salad	8.50

ICE CREAMS & SUNDAES

'Oreo' Ice Cream Cookie Sandwich (v)	14.50
Caramelised Banana Split (v)	13.75
caramelised banana, neapolitan ice cream, whipped cream, 'hundreds & thousands', chocolate sauce	

THE PARK BESPOKE SUNDAE
- BUILD YOUR OWN -

2 scoops (v)	11.25
3 scoops (v)	15.75

ALL ICE CREAMS ARE
IN HOUSE BESPOKE RECIPES



CHEESES

18.75

selection of Italian
artisan cheeses
served with fig jelly
Gorgonzola Dolce,
Parmesan 36 Mesi,
Robiola,
Saporosso di Bufala.

DESSERT

Vanilla Cream Doughnut (v)	5.50
Selection of House Made Cookies (3)(v)	6.50
Brooklyn Blackout Cake (v)	9.75
Victoria Plum Cobbler (v)	10.75
Classic Tiramisu (v)	11.50
Key Lime Pie (v)	11.50
Baked New York Cheesecake (v)	12.75
Traditional Apple Pie (v)	12.75

DESSERT WINES

	glass 100mL	bottle
Late Harvest Riesling, 2023	11.00	66.00 75cl
Moscato D'Asti, 2023	12.00	35.00 37.5cl
Recioto della Valpolicella, 2023	13.50	54.00 50cl
Essenzia Late Harvest, 2022	20.00	65.00 37.5cl
Vin Santo del Chianti Classico, 2013	26.00	85.00 37.5cl

THE · MANHATTAN ROOM · FOR PRIVATE EVENTS
UP TO 12 PEOPLE

Executive Chef: Alexandre Nicolas

A discretionary service charge of 15% will be added to your bill · Prices includes 20% VAT

Please inform us of any food allergies or intolerances before ordering · Our fish is responsibly caught from sustainable sources · (v) vegetarian (vg) vegan