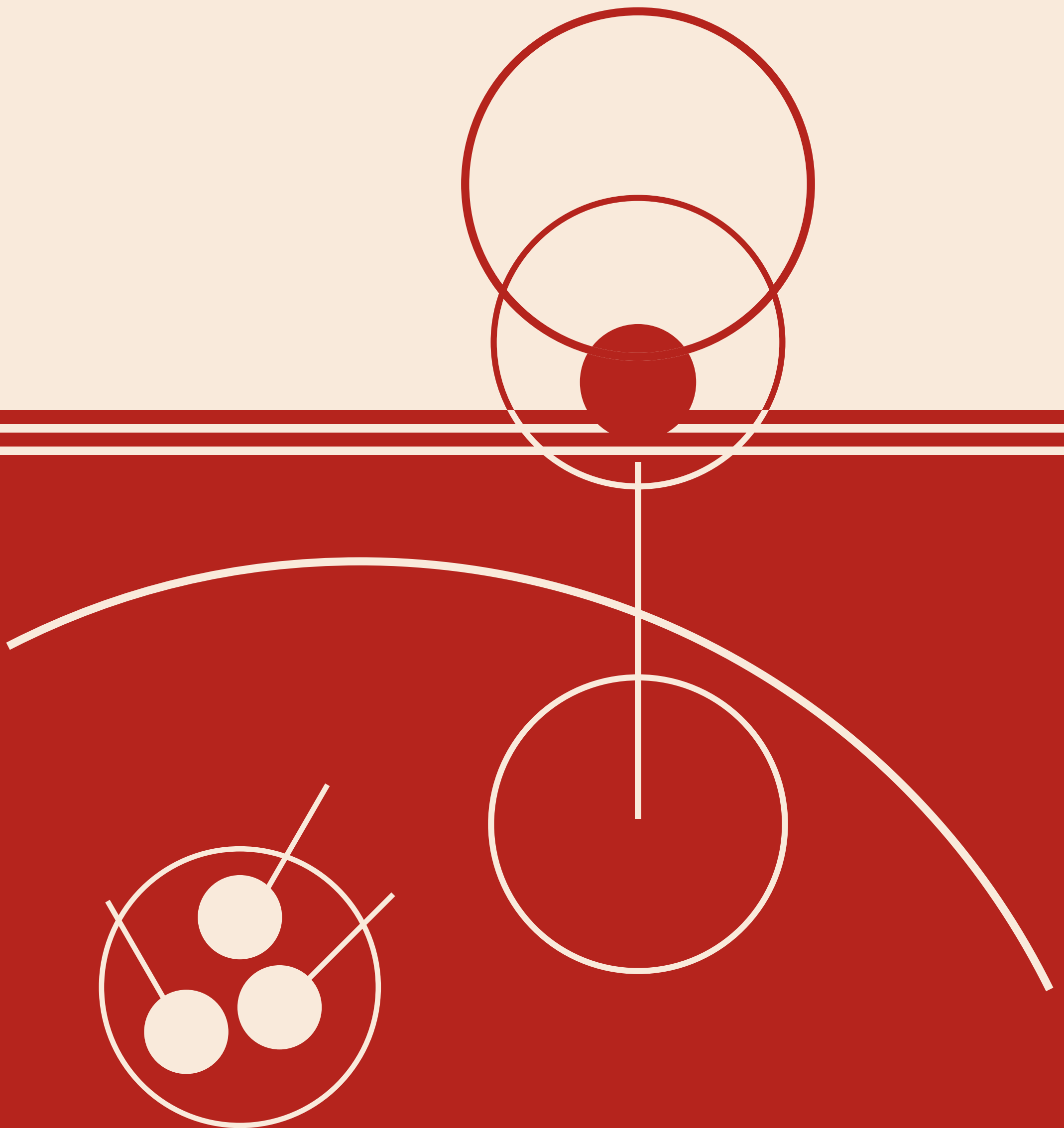


The Park



LUNCH

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 Rémoûlade	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

Grilled Cheese Sandwich (v)	18.50
Chicken Milanese	small 22.75 / 33.25 rocket & parmesan salad
The Park Cheeseburger	22.75
Country Club Sandwich	26.00
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
- JOSPER GRILLED -	
Brooklyn Hot Dog	18.00
Poivrade Artichokes (vg)	26.25 jerusalem artichoke purée, oregano, chili
Dry-aged Sirloin Steak	32.50 / 42.50 6oz or 9oz sirloin, skinny fries, cayenne & herb butter
Whole Sea Bass	38.50 parsley & crushed coriander dressing
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
grilled broccolini & pecorino (v)	7.50
autumn leaf & shaved vegetable salad (vg)	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 ARE AVAILABLE
BY THE GLASS AND BOTTLE

Executive Chef: Alexandre Nicolas

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