

Starters

Soup of the day *Vg*

Grilled cauliflower, spicy coriander sauce,
red onion and ginger *Vg*

Beef carpaccio tapenade, crispy capers,
pickled button onions

Nourish bowl baby spinach, quinoa,
avocado, parmesan, crispy onions, soya
beans, lemon and truffle dressing *V/Vg*

Mains

Westway Pale battered cod, crushed peas,
chips, lemon, tartar sauce

Slow-cooked duck leg, potato mash,
tender stem broccoli, shallot sauce

Rainbow gnocchi, cheese, spinach sauce,
pickled onion *Vg*

Wild mushroom orzo, parmesan tuille,
crispy capers *V/Vg*

Puddings

Lemon tart, sloe gin compote, violet sorbet

Rich chocolate tart, peanut butter ice cream *V*

Vanilla and caramelised pear crème brûlée,
cinnamon shortbread *Vg*

2 COURSES £22

3 COURSES £26

Wine on tap

Selection of seasonal White, Rosé or Red

125ml £7
500ml £24

Vegetarian *V* Vegan *Vg*

A discretionary service charge of 13% will be added to your bill.
All produce is prepared in an area where allergens are present.
For those with allergies, intolerances, or special dietary
requirements who may wish to know about the ingredients used,
please ask a member of the Management Team.



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