

Sunday Roast Menu

Tipplés

Louis Pommery England Brut	18 / 90
Wild Life Botanicals*	7 / 29
Free-flowing wine on tap for 90 min**	19
Bring your own wine bottle	8

* non-alcoholic

** whole table needs to participate



Signatures

ROAST SCOTCH BEEF FILLET 454kcal.....	29
SHARING WHOLE ROAST CHICKEN	
With herbs and lemon butter 968kcal.....	50
STUFFED BUTTERNUT SQUASH Veg 268kcal.....	22
Chestnut, cranberry, pomegranate	

Each roast comes carved with a Yorkshire pudding and gravy, and a choice of two sides:

Savoy cabbage with bacon / baked cauliflower and cheese /
Roasted potatoes / heritage carrots


Extra sides



Savoy cabbage with bacon 386kcal VgA	6	Lobster mac and cheese 326kcal.....	12
Baked cauliflower and cheese 285kcal V.....	6	Creamed celeriac 112kcal V.....	7
Roasted potatoes in dripping 420kcal VgA.....	4	Corn ribs, lime chilli salt, bbq sauce 102kcal Veg.....	8
Heritage carrots cooked with a hint of orange and fennel seed 230kcal V VgA.....	6	Yorkshire pudding 123kcal V.....	3
		Unlimited potatoes and gravy**	7

Desserts



 Cranberry, orange and pistachio layered cake 482kcal V.....	9
Lemon tart, sloe gin compote, violet sorbet 432kcal	9
Vanilla and caramelised pear crème brûlée, cinnamon shortbread 353kcal Veg.....	9
Rich chocolate tart, peanut butter ice cream 436kcal V.....	9
Apple and date sticky toffee pudding, clotted cream ice cream 422kcal V	9

V Vegetarian

Veg Vegan

 Signature

VgA Vegan option available

Adults need around 2,000 kcal a day.

All prices are in Pounds Sterling and include VAT at the current rate.

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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