

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 Vg 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 Vg.....	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

Marshall's salted caramel and chocolate soufflé for 2, salted caramel ice cream 1169kcal V	12
Baked vanilla cheesecake, cherry compote, raspberry sorbet 410kcal V	9
Carrot cake, cream cheese ganache, crispy carrot 573kcal V	12
Crème caramel, caramelised apricots 225kcal V.....	8
Rhubarb Eton mess, confit strawberries, poached rhubarb 422kcal V	8
Crème caramel, caramelised apricots 225kcal Vg.....	8
Banana bread pudding, caramel sauce 503kcal V	8



V Vegetarian

Vg Vegan

Signature

VgA Vegan option available

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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