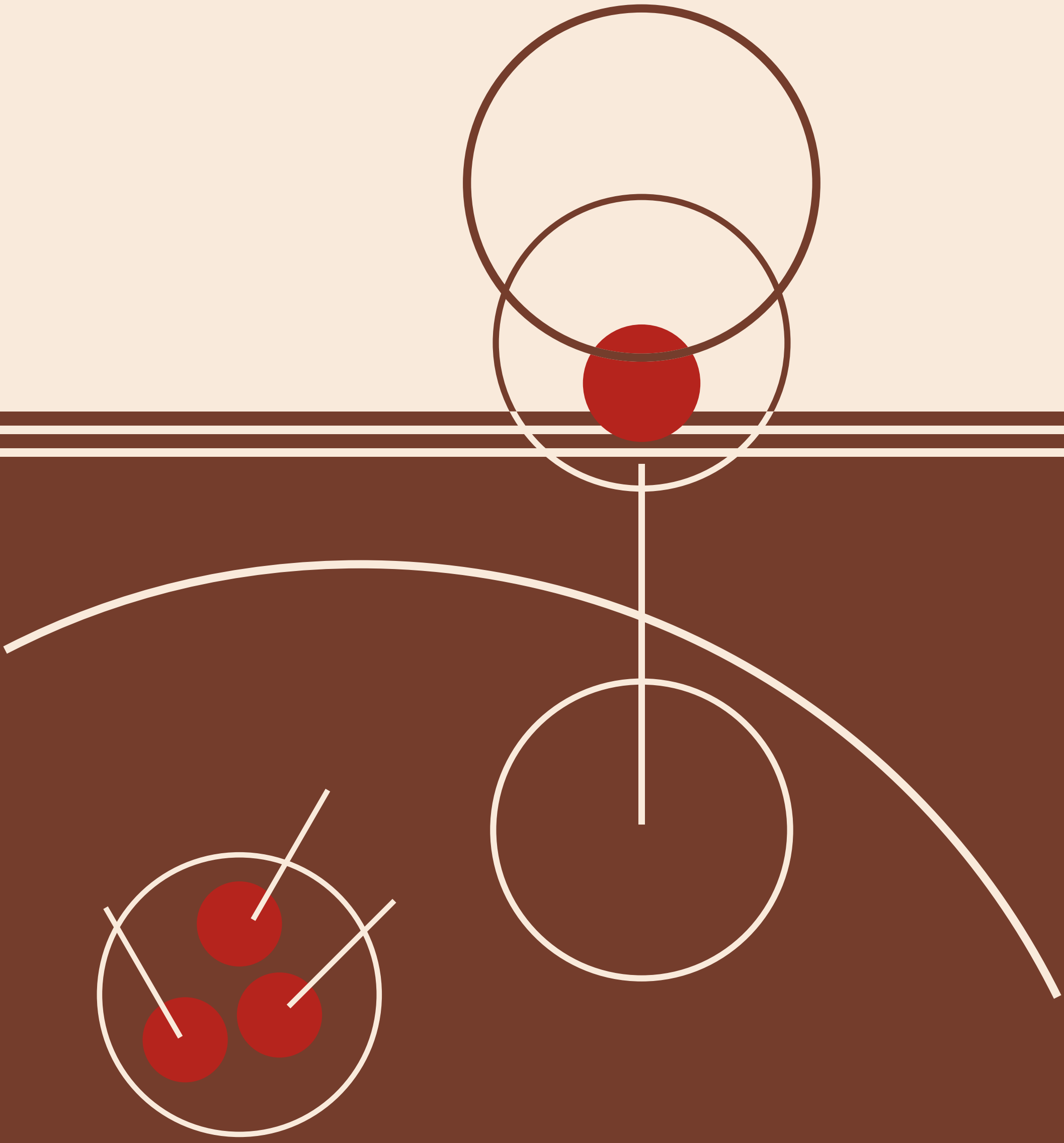
The Park



DINNER

The Park

DINNER MENU

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 Aïoli 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