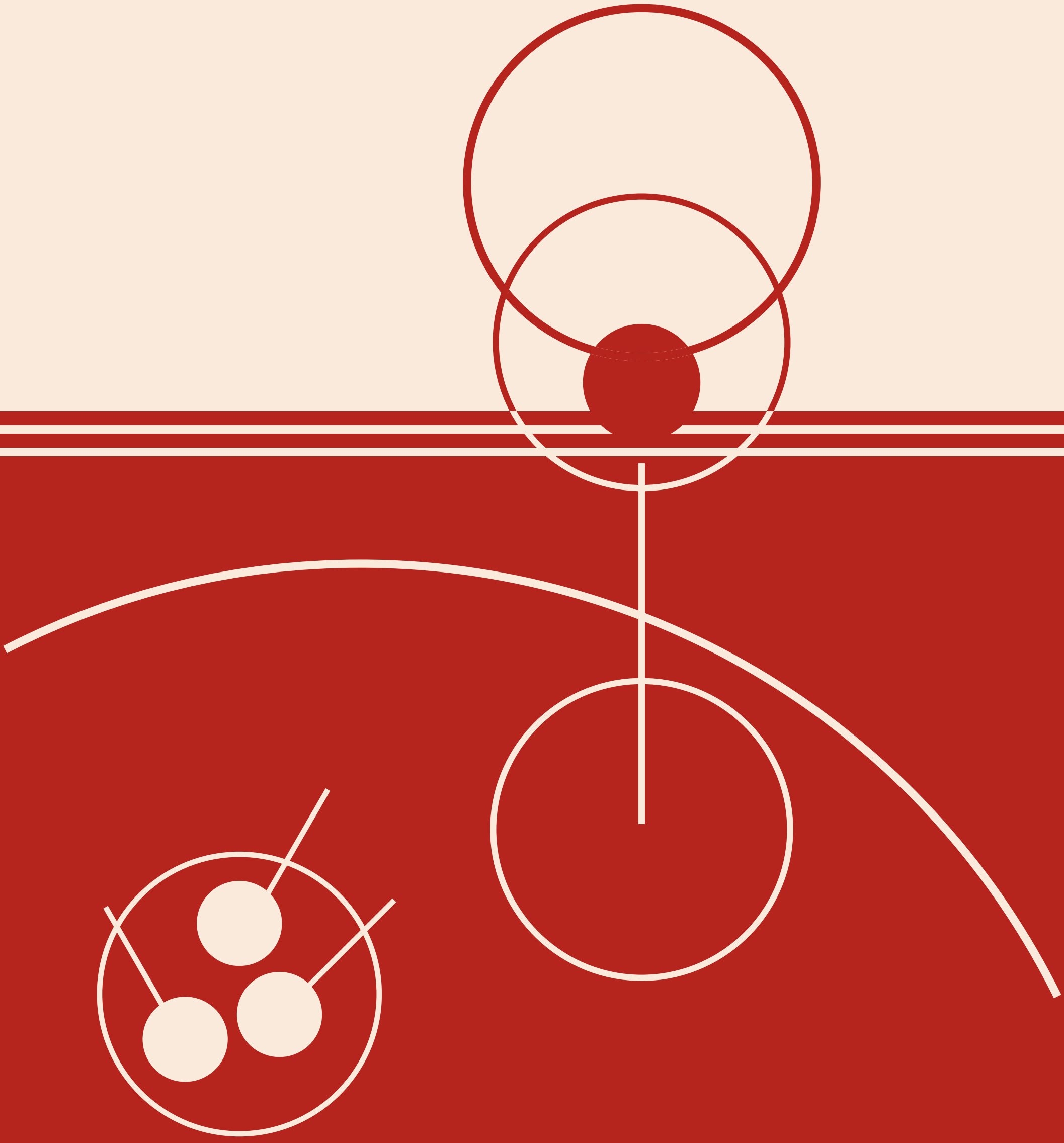
The Park



LUNCH

The Park

LUNCH 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

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

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