LOUNGE & TERRACE

DINNER MENU

Seasons

STARTERS

6.00pm - 8.00pm

SOUP OF THE DAY GF? 8.95
Served with white or granary bread

CLASSIC PRAWN COCKTAIL GF? 12.00
Iceberg lettuce, Marie Rose sauce,
brown bread & butter 277 kcal CR, G, C, E, D, M, SU

HOMEMADE CHICKEN LIVER PATE GF? 11.50
Cider & apple chutney, sourdough bread,
quince jelly, balsamic glaze 181 kcal SU, D, E, G, C

CHILLED DUO OF MELON GF VE 9.50
Fanned cantaloupe, Midori marinated honeydew,
raspberry & prosecco coulis 108 kcal SU

MAINS

6.00pm - 8.00pm

CHARGRILLED CHICKEN SUPREME GF? 19.00
Wholegrain mustard and mushroom cream, baton carrots, broccoli,
babycorn, roast potatoes, new potatoes M,D,SU

COD & CHIPS GF? 22.00
Homemade tartare sauce, chunky chips, peas 1326 kcal G, E, F, D, M, SU

BREADED SCAMPI 19.95
Homemade tartare sauce, chunky chips, peas 1053 kcal G, CR, E, F, D, M, SU

CHICKEN & BACON CAESAR SALAD 18.95
Baby gem lettuce, poached egg, herb croutons,
caesar dressing 690 kcal E, D, G, M, F, SU

CHEF'S ROAST OF THE DAY 18.50
Prepared daily by our team of talented chefs E, D, F

BEETROOT WELLINGTON VE? 19.00
Red wine gravy, roasted carrot puree 760 kcal SU, N

SIDE DISHES

6.00pm - 8.00pm

HOUSE VEGETABLE & POTATOES GF? 6.75

CHUNKY CHIPS GF? 390 kcal 6.75

SIDE SALAD GF? 65 kcal M, SU 6.75

PEPPERCORN SAUCE 215 kcal G, SU, D 4.00

BACON 130 kcal G, SU, D 3.00

EXTRA CHEESE 400 kcal G, SU, D 2.00

GRILLS & BURGERS

6.00pm - 8.00pm

‘PARK’ BURGER GF? 22.00
Bacon, mature cheese, tomato relish, toasted bun,
skinny fries and coleslaw 1075 kcal G, E, D, M, S, SU

VEGAN BURGER GF? VE 19.95
‘Moving Mountains’ burger, smoked vegan cheese,
tomato relish, toasted bun, skinny fries 942 kcal G, S, SU

CHICKEN BURGER GF? 21.00
Grilled chicken breast, Jerk spiced mayo, tomato relish,
toasted bun, skinny fries and coleslaw 926 kcal G, E, D, P, N, SU, S

GAMMON, EGG, PINEAPPLE & CHIPS GF? 19.75
Chargrilled horseshoe gammon steak, egg, pineapple,
chips and peas 911Kcal E, M

8oz SIRLOIN STEAK GF? 29.00
Served with grilled mushroom, tomato,
chunky chips & onion rings 1056 kcal G, SU
Add peppercorn 215 kcal G, SU, D or Blue Cheese sauce 233 kcal SU, D 3.50

DESSERTS

6.00pm - 8.00pm

BANOFFEE PIE 9.95
Double cream 985 kcal G, D, E, N, SO, SU

SALTED CARAMEL CHOCOLATE TART 9.95
Double cream 800 kcal D, G, SU, E

STRAWBERRY CHEESECAKE 9.95
Double cream 917 kcal G, SO, D, SU

FRESH FRUIT PLATE GF VE 9.95
A selection of mixed fruit, fruit sorbet 175 kcal SU

AWARD WINNING ‘YARDE FARM’ ICE CREAM GF? V 9.95
3 scoops of either: Vanilla, Chocolate or Strawberry 474 kcal G, D, E, P, N, SO

CHEESE & BISCUITS GF? V 12.95
Mature Cheddar cheese, Brie, Devon Blue, red onion chutney,
celery and grapes 950 kcal D, SU,G, C, E, S, SO, N

GF Gluten Free GF? Can be Gluten Free (please ask) V Vegetarian VE Vegan VE? Can be Vegan (please ask)

D DAIRY G GLUTEN M MUSTARD E EGG MO MOLLUSCS CR CRUSTACEAN C CELERY N NUTS F FISH
SU SULPHUR DIOXIDE S SESAME SO SOYA P PEANUTS L LUPIN

Adults need around 2000 Kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.



THE PARK

BREND
COLLECTION

HOTELS | RESTAURANTS | SPAS