

2 COURSES £22  
3 COURSES £29  
INCLUDING GLASS OF HOUSE WINE\*

CHEF'S SOUP OF THE DAY £7.00

MOZZARELLA AND AVOCADO SALAD WITH SUN-DRIED TOMATO PESTO AND  
A BALSAMIC REDUCTION (V, GF) £8.50

QUINOA SALAD WITH ROASTED SWEET POTATO, RED BEETROOT, ROAST  
COURGETTE, GRILLED ARTICHOKE, CHERRY TOMATO, PEA SHOOTS AND  
PUMPKIN SEEDS (V, GF) £8.50

DEEP-FRIED SALT AND PEPPER SQUID WITH LEMON MAYONNAISE £7.50

TIAN OF AVOCADO, SMOKED CHICKEN WITH LEMON MAYONNAISE, MANGO  
SALSA, SOURDOUGH TOAST £8.50 (GF)



ANGUS BEEF BURGER WITH AVOCADO, SMOKED CHEDDAR CHEESE AND  
TOMATO & CHILLI CHUTNEY IN A BRIOCHE BUN £15.00

SMOKED BARBECUE PORK RIBS CROWN, COLESLAW AND POTATO CHIPS  
£14.80 (GF)

PAN FRIED SEA-BASS ON CRUSH BLACK OLIVE POTATO, FENNEL SALAD, VINE  
CHERRY TOMATO, SAUCE VIERGE £17.90

PEPPERED SALMON, ROASTED HALF NEW POTATO, ROQUETTE AND SUN  
BLUSH TOMATO SALAD, LEMON CREAM, CONFIT SHALLOTS CHIVE OIL £19.30  
£6 SUPPLEMENT FOR SET MENU

LAYERED OF GLOBE ARTICHOKE SWEET POTATO, SPINACH AND GRILLED  
ASPARAGUS TRUFFLE HOLLANDAISE £14.50 (GF)

220GR 35 DAYS DRY AGED SCOTTISH RIB EYE STEAK £29.90 (GF)  
£6 SUPPLEMENT FOR SET MENU

ALL THE MEAT SERVED WITH CHUNKY CHIPS, GREEN BEANS SLOW COOK VINE CHERRY TOMATO  
SAUCE BÉARNAISE

MOOD  
IN THE PARK

\*OR HOUSE SOFT DRINK

# DESSERTS



SUMMER RED FRUITS WITH RASPBERRY SORBET (V, GF) £7.50

CHOCOLATE FONDANT WITH VANILLA ICE CREAM (V) £7.50

CHOCOLATE AND COCONUT TART WITH MANGO SORBET £7.50

TRADITIONAL BRITISH CHEESE PLATTER, PLUM JELLY, FRUIT, PEAR CHUTNEY  
£8.95 GF

£4 SUPPLEMENT FOR SET MENU



MOOD  
IN THE PARK

\*OR HOUSE SOFT DRINK