

1553.
(CONJECTURAL)
Drawn from various Old Plans and Private Surveys
from information contained in the Surveys of
Henry VIII and Queen Mary and from other authoritative sources.
Drawn by J. Hill
Corrected by H. Knight

William Colmore.

Autumn À la Carte Menu

Starters

- Curried prawn fishcakes**, mango and sweetcorn salsa, chilli oil, herb salad - 7
- Trio of salmon**; vodka cured, hot smoked and poached, wasabi mayonnaise, fennel and radish - 8.25
- Waldorf salad**, chicory leaves, pickled red apple syrup (v) - 6.75

Game terrine, pear and sultana chutney, homemade thyme bread - 8.75

Pan fried pigeon breast, glazed figs, roasted shallot, parsnip and chestnut puree, jus - 8

Cream of butternut squash soup, crispy onion bhaji (v) - 6.5

Mains

Special of the day - (MVP)

Catch of the day - (MVP)

Seared Barbary duck breast, caramelised baby pear, potato fondant, purple sprouting broccoli, raspberry jus - 18.5

Slow cooked beef rib, wild mushroom grains, buttered romanesque, gaufrette potato, red wine jus - 17.75

Pan roasted guinea fowl, cavolo nero, horseradish potato puree, honey glazed parsnips, bread sauce - 18

Pan fried trout fillet, clam chowder, crushed baby potatoes and spinach - 17.5

Harissa marinated cod loin 'BLT'; crispy bacon, braised lentils, tomato and chive salsa - 18

Spinach and ricotta cheese rotollo, red pepper puree, roasted pumpkin (v) - 15

Sweet potato and walnut gnocchi, confit vine tomatoes (v) - 15

“ One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating.

We have a commitment to using the finest and freshest seasonal ingredients in all our recipes and our talented chefs work hard to ensure we take pride in food preparation and source the best produce available to us whilst placing great emphasis on provenance and traceability of our food ”

Grills

Our grills are all served with vine tomatoes, balsamic onions, baby watercress and fries

All our beef is from Herefordshire breed of cattle and 21 day matured

Sirloin - 10oz - 25

Salmon steak - 8oz - 18

Ribeye - 10oz - 25

Lamb cutlets - 23

Mixed grill, Lamb cutlet, 5oz sirloin steak, pork and leek sausage, smoked back bacon, fried duck egg, beer battered onion rings - 22.5

Sauces - 1.75

Red wine jus

Hollandaise

Blue cheese cream

Béarnaise

Peppercorn

Horseradish butter

Sides - 3.75

Triple cooked chips

Sautéed mushrooms

Beer battered onion rings

with herb butter

Buttered romanesque cauliflower

House salad with french dressings

Purple sprouting broccoli

Creamed mashed potato

Honey glazed parsnips

Braised cavolo nero



(v) = Vegetarian option (MVP) = Market Value price
We take food allergies very seriously, if you have any questions please ask one of our team for assistance. Park Regis require all food supplies to be free of genetically modified ingredients and have taken all reasonable steps to ensure that none of the foods on our menus contain GM ingredients, GM additives or GM flavouring.

A discretionary service charge of 10% will be added to your bill. The service charge will only be charged with purchases of £10.00 or more. All prices include VAT at the current rate. DDB inclusive guests have a £28 allocation towards your meal per person. Food allergies and Intolerances: Before you order your food and drinks please speak to our staff if you would like to know about our ingredients.