

PARKSIDE

MENU

Starters

Padron Peppers (VG)	7
Charred - spiced mayo	
Chicken Liver Pate	10
Brioche Toast	
Smoked Salmon Mousse	10
Honey, mustard and dill dressing	
Smoked Mackerel Rilette	8
Toasted Focaccia	
Fillet Steak Tartare	10
Shallot - caper - tabasco - toasted country bread	
Roasted Beetroot Tartare (VG)	9
Shallot - caper - tabasco - toasted country bread	
Tiger Prawns	10
Shell on - lemon - garlic chilli butter - Ndjua emulsion	

Sides

Focaccia	5
French Potato Fries	4
Sweet Potato Fries	5
Truffle Fries	6
French Beans	5
New Potatoes	5
Mixed Salad	5
Buttered Savoy Cabbage	5

Mains

Beef Brisket	26
Red wine glazed - creamed polenta	
Roast Guinea Fowl	26
Stuffed cabbage - truffle scented jus	
Pan Fried Sea Bass	24
Herb crushed potatoes - herb dressing	
Seared Cod	26
Seared baby gems - sautéed potatoes	
Creamed Mushrooms	19
Truffle scented - rösti potatoes	
Butternut Squash Risotto	18
Maple roasted - grilled goats cheese	
Toulouse Sausage	18
Braised lentils - rainbow chard	

Desserts

Affogato	8
Monmouth espresso - vanilla ice cream	
Sticky Toffee Pudding	8
Toffee caramel sauce - vanilla ice cream	
Basque Burnt Cheesecake	8
Fruit compote	
Chalk Hills Brownie	8
Warmed - salted caramel Ice cream	
Bread & Butter Pudding	8
Rum & raisin	
Ice Cream	8
Ask for flavours	

Cheese

Three Cheese board

10

Crackers - chutney - ask for varieties