

STARTERS

Salt & Pepper Chicken Pancakes	5.6
Sautéed peppers & sweet soy sauce	
Smoked Salmon and Champ Potato Cake	5.8
Rested on a bed of sautéed kale, free range poached hens egg, chive butter sauce	
Creamy Wild Mushrooms	4.8
in a white wine and garlic sauce, bedded on a toasted sourdough crumpet with peppery rocket (VG) (VE)	
Potato Rosti and Black Pudding Stack	5.4
Masked with a creamy peppercorn sauce and garnish of micro-herbs.	
Tempura Batter Medley of Vegetables	4.5
Sriracha dipping sauce (VG) (GF)	
Soup of the day	4.6
Served with a crusty bread roll, please ask your server (GF)	

MAIN COURSE

Free Range Chicken Supreme	14.5
Sweet potato and spinach dauphinoise, honey glazed carrots with caraway seeds, paris brown and merlot jus (GF)	
Generous Fish and Chips	12.5
mushy peas, tartar sauce <i>Why not add curry sauce or bread and butter to your order?</i>	
Sweet Potato and Chickpea Jalfrezi	11.5
(thick spicy sauce) green chilli, peppers, cauliflower rice (VG)(GF)(VE)	
Maple and Grain Mustard Roasted Ham Hock	13.5
slowly cooked Ham Hock in a sticky mustard glaze, served with chunky chips, piccalilli and watercress garnish (GF)	
Pan Fried Seabass	14.5
completed with miniature saffron fondant potatoes, fennel puree, haricot vert and tangy caper and Lemon Butter (GF)	
Turmeric Roasted Cauliflower Steak	11.5
Served with Moroccan spiced couscous, enhanced with coriander, drizzled with tahini (VG) (VE)	

Resturant Menu

Served Mon-Sat 12-9

SIDE ORDERS

Chunky Chips	3
Garlic Bread	3.5
Onion Rings	2.5
Sautéed Mushrooms	2.5
Medley of Vegetables	2.5
Bread & Butter	2.5
Curry Sauce	2.5
Peppercorn Sauce	2.5
Rich Red Wine Jus	2.5



All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present, our menu descriptions do not include all ingredient, if you have a food allergy or intolerance please let us know before ordering, full allergen information available on request.



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TheParkLiverpool

The Park Liverpool

FROM THE GRILL

Our Steak selection provides fines cuts of mature Beef

The Sirloin Steak	17.8
is lightly marbled and has a distinct and succulent flavor like no other	
The Ribeye Steak	18.8
has rich marbling to add depth of flavor and moisture to the pallet	

All our Steaks are served with balsamic glaze, tomato, sautéed onions, chunky chips and topped with parsley butter

Don't forget to add a sauce -

Peppercorn	2.5
Rich Red Wine Jus	2.5

DESSERTS

Our Finest Sticky Toffee Pudding	5
Luxury toffee sauce and English Custard	
Our Famous Strawberry Cheesecake	5.5
Made with Philadelphia cheese, dressed in double cream	
Pornstar Martini Mess	5.5
Crunchy Meringue, whipped cream, peach, and mango compote, steeped in vodka and passionfruit coulis (GF)	
Hand-picked Park Hotel Cheeseboard	7.5
With grapes, celery, and tomato chutney savoury biscuits (GF)	
Chocolate Chip Orange Pudding	5.6
Tangy moist orange curd sponge pudding studded with vegan dark chocolate chips, served with vegan custard (VG) (VE)	