

## STARTERS

<b>Salt &amp; Pepper Chicken Pancakes</b>	5.6
Sautéed peppers & teriyaki sauce	
<b>Smoked Salmon and Champ Potato Cake</b>	5.8
Rested on a bed of sautéed kale, free range poached hens egg, chive butter sauce	
<b>Creamy Wild Mushrooms</b>	4.8
in a white wine and garlic sauce, bedded on a toasted sourdough crumpet with peppery rocket (VG) (VE)	
<b>Thai Prawn Soup (GF)</b>	4.6
<b>Chicken and Asparagus Soup (GF)</b>	4.6
<b>Potato Rosti and Black Pudding Stack</b>	5.4
Masked with a creamy peppercorn sauce and garnish of micro-herbs.	
<b>Tempura Batter Medley of Vegetables</b>	4.5
Teriyaki dipping sauce (VG) (GF)	

## MAIN COURSE

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

# Restaurant Menu

*Served Mon-Sat 12-9*

## SIDE ORDERS

<b>Chunky Chips</b>	3
<b>Garlic Bread</b>	3.5
<b>Onion Rings</b>	2.5
<b>Sautéed Mushrooms</b>	2.5
<b>Medley of Vegetables</b>	2.5
<b>Bread &amp; Butter</b>	2.5
<b>Curry Sauce</b>	2.5
<b>Peppercorn Sauce</b>	2.5
<b>Rich Red Wine Jus</b>	2.5

### Drinks to get you started....

Bottle of Prosecco -	£30.00
Bottle of House Wine -	£18.50
Bottle Still/Sparkling Water -	£1.80

*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.*



TheParkLiverpool



The Park Liverpool

## FROM THE GRILL

**Our Steak selection provides fines cuts of mature Beef**

<b>The Sirloin Steak</b>	17.8
is lightly marbled and has a distinct and succulent flavor like no other	
<b>The Ribeye Steak</b>	18.8
has rich marbling to add depth of flavor and moisture to the pallet	
<b>All our Steaks are served with balsamic glaze, tomato, sautéed onions, chunky chips and topped with parsley butter</b>	

**Don't forget to add a sauce -**

Peppercorn	2.5
Rich Red Wine Jus	2.5

## DESSERTS

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