



MENU

The Park Grill

RESTAURANT & VENUE - WALTON

OPENING TIMES

Thursday, Friday, Saturday 4.30pm till 8.30pm (last food order) Bar till late
Sundays 12 till 5pm (last food order)

THURSDAY/FRIDAY/SATURDAY:

2 COURSES £23.50, 3 COURSES £28.50

SUNDAY LUNCH MENU:

2 COURSES £20.50, 3 COURSES £24.50

Starters

Served with home baked sourdough bread, homemade butter, aioli and marinated olives

Confit Gressingham duck salad, chorizo sausage, Lyonnaise potatoes, walnut oil and maple dressing, garlic croutons and fresh parmesan

Glazed queen scallops with garlic butter and gruyere cheese, lemon and baby leaf salad

Potted Whitby smoked mackerel parfait, granary melba toast, lemon, rocket salad, gooseberry confit

Sticky pot roasted pigs cheek, homemade black pudding terrine, Bramley apple puree

Grecian spiced lamb and feta cheese spring roll, pomegranate molasses, tzatziki

Classic cold water Prawn Martini, VSOP cocktail sauce, buttered granary bread, Avruga caviar

Panko fried crispy brie with fruit chutney and herb salad

French onion soup, gruyere cheese croute, rich veal stock

www.parkgrill.net

Main Courses

Served with mixed vegetables

Pan roasted Seas bass fillet, crushed new potatoes, citrus beurre noisette, chives, heritage cherry tomatoes and capers, celeriac puree

Corn fed Chicken breast, roasted with artichokes, Tuscan vegetables, basil mash and sundried tomato pesto

14oz Barnsley chop with homemade chips or french fries, balsamic roasted beef tomato, beer battered onion rings and watercress

The park pie, beef shin and ox cheek, potato puree, homemade piccalilli, pickled red cabbage

Mushroom wellington with mature cheddar, caramelised onions and puff pastry, Tarragon and garlic creme fraiche

Assiette of pork, Pork fillet roasted in bacon, pigs cheek, Bramley apple compote, hispi cabbage 'carbonara', (Not available on Sundays)

Confit duck, red Normandy cabbage, dauphinoise potatoes, pancetta, shallot and forest mushrooms (Not available on Sundays)

Shepherd pie, with Quicks cheddar glazed mash, red Normandy cabbage, rich red wine & mint gravy

Roast British beef, Yorkshire pudding, horseradish cream and roast gravy (Sundays only)

Roast loin of outdoor reared pork, roast gravy, Bramley apple sauce, sage & onion (Sundays only)

Roasted leg of Yorkshire Dales lamb, roast gravy, mint sauce (Sundays only)

Side Orders all £3.00 each

Tender stem broccoli with hollandaise sauce

Mixed leaf salad, fresh parmesan, garlic croutons, house vinaigrette dressing

Red Normandy cabbage

Mixed buttered vegetables

French fries with malt vinegar and Maldon sea salt

Homemade chips, homemade ketchup

Cauliflower cheese (included on Sunday Lunch)