PARK TERRACE

A note from the Chef...

My philosophy on sourcing ingredients is always to use the best and so many of these are on our doorstep; you just have to look. On the menu you will find small local suppliers who we are working with in showcasing the finest products that the British Isles have to offer.

A lot of the meat we use derives from a co-operative of farmers based in Essex and around the East Anglian countryside. All the animals are free range and some classified as organic. We will always know the breed we are using and often we can tell you the farm the animal comes from.

Our Black Label Aberdeen Angus beef has been extremely well received since being introduced on to our spring menu, so due to popular demand we have decided to keep it on this menu too. Working closely with Steve Turton, a butcher with over 30 years experience, he and other farmers in the West Country have worked hard to produce high quality beef through natural rearing and good husbandry.

Our principal fishmonger works with small fleets of fishermen who fish the waters around the British Isles. These small boats are at sea for a maximum of 24 hours. Through our supplier the fishermen radio relay details of their catch from which we are invited to make our prime selection, with a recent increase in catches of halibut being reflected on this menu.

I am a true believer that the United Kingdom produces some excellent cheeses and that our menu should reflect this.
Our cheese supplier, Neal's Yard have proposed a local cheese from the East End of London for this menu; 'Bermondsey Frier', which you will find amongst some other excellent cheeses.
Please feel free to opt for a half portion of cheese to enjoy before or after your dessert.

Thank you for taking the time to read my thoughts and I hope that you enjoy your meal.

Steve Munkley

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Starters

Golden chicken consommé
Winglet fingers

Seared sesame tuna loin
Cucumber, mouli, pink ginger mayonnaise

Smoked haddock kedgeree
Smoked haddock roulade, deep fried egg yolk, saffron risotto

Seared West Country 'Black Label' beef fillet
Cashel blue, endive, sweet mustard sauce

Wafers of cured Carmarthen ham
William pear, tomato and caper salad, toasted focaccia bread, hazelnut tuile

Grilled English asparagus (V)
Sundried tomato pasta sheet, Berkswell cheese

Charlotte of Ragstone (V)
Pickled red onion, tomato dressing, wild rocket

2 Courses £29.50
3 Courses £36.50

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Main Courses

Grilled "T Bone" of Cornish halibut
Brown shrimp potato cakes, green vegetable panaché, shellfish bisque

Pan-roasted monkfish
Calasparra rice, Piquillo peppers, chorizo, crispy baby squid

Roasted fillet of North Sea haddock, Shropshire blue cheese and parsley crust
Jersey Royals, ceps, pea ravioli

Grilled "Black Leg" chicken breast
Caramelised onion tart, curly kale, parsnip chips, truffled risotto croquettes

Braised and maple glazed Blythburgh pork belly
Roasted and stuffed ratte potatoes, creamed spinach, chestnut mushrooms

Grilled West Country "Black Label" sirloin steak
Duck fat chips, tenderstem broccoli, Diane sauce

Roast rack of new season lamb
Crushed Jersey Royals, Chantanay carrots, rosemary jus

Sharpham Park spelt risotto (V)
Olives, sun blushed tomatoes, roasted artichokes and beets, hen's egg croute, red wine jus

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Desserts

Raspberry soufflé
Raspberry ripple ice cream
(Please allow 15 minutes cooking time)

White chocolate marquis
Salted caramel ice cream, passion fruit sauce

Royal Garden trio
Toffee pudding, lemon tart, crème brûlée

Chilli and lime pineapple carpaccio
Crème fraiche

Rhubarb panna cotta
Flapjack

Dark chocolate wrapped parfait
Pickled strawberries

A selection of British cheeses from Neal's Yard
Quince jelly, homemade crackers

Our award winning pastry chef's petits fours

Supplement for cheese as a half portion £4