**The Park Grill Walton, menu**

***Modern Fresh British food***

**Thursday, Friday, Saturday (this menu)**

*Open Sundays, special menu 12-5pm*

**5.00pm till 9.00pm (last food order) Bar till midnight**

**2 courses £24.50, 3 courses £29.50**

**Starter**

**Prawns, melon & Mango**

Bloody Mary sauce, Air dried ham, mesclun salad

**Glazed queen scallops**

Garlic butter, Gruyere cheese, lemon & rocket

**Potted Whitby Smokehouse mackerel pate**

Hovis granary, gooseberry & Bramley apple cider chutney

**The Park Chicken liver parfait**, red onion and Grenadine marmalade, Himalayan pink salt, Dame Nellie Melba toast

**Tunisian spiced lamb and feta cheese spring roll,** brick pastry, ras-al-hanout, pomegranate molasses, Harissa dipping sauce

**Piquant roasted vine tomato soup** Basil pesto, garlic croutons, heritage cherry tomatoes

**Sicilian style Aranchini**

Balsamic roasted vine tomato and anchovy sauce

Freshly baked sourdough bread, homemade whipped herb butter, aioli and marinated olives served with all starters

PS please be aware that because everything is cooked fresh to order there will be a delay if you're not having starters, thank you.

**Fish of the day**

*Wild sea bass, sea trout, Orkney salmon ETC. you waiter will tell you what we have fresh today..*

**Knabbs hall chicken breast**

*Crispy fried with Gruyere cheese and smoked ham, sun dried tomato crushed potatoes*

*Romesco sauce*

**Nidderdale Spring Lamb**

*Roasted rump and pulled lamb shoulder & Mrs Bells blue croquette*

*Marsh samphire, broad beans & mint, roast lamb, malt & redcurrant juices*

**Pork**

Pressed pork belly, bacon ‘jam’ and black pudding bon bon

Hispi cabbage carbonara, pork quavers, fondant potato

**Confit Gressingham duck**

*Singapore garlic noodles, tamarind, roasted rice and lime sauce, vegetable spring roll, coriander*

**Thai Spiced Monkfish cheek & king prawn curry**

*Coconut milk, lime leaves, Tamarind, lemongrass and tomato chilli broth*

*Crispy prawn & sesame toast, jasmine rice*

**Grills**

Comes with balsamic roasted beef tomato, beer battered onion rings

and either, homemade chips, sweet potato fries or potato puree

**14oz Lamb Barnsley chop£2 supp.** sauce boat of mint & redcurrant gravy

**9oz British Beef ribeye£2supp.** sauce boat of tarragon butter sauce £2suppliment

**Pork & leek Sausage ring** 12oz Our own recipe, Timmy Taylors onion gravy with Henderson relish

**Corn fed chicken breast** sauce boat of creamy mushroom, shallot and pancetta sauce

**Aberdeen angus burger 8oz** Cropwell bishop stilton, pickled red onions, horseradish may, brioche bun

**Side orders £2.95 per portion**

Tender stem broccoli with tarragon butter sauce

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

Red normandy cabbage

Sweet potato fries with Maldon sea salt

Homemade chips