Set Menu

2 course meal at £28

Starters

Burrata & Chicory salad

toasted coriander seeds, maple dressing (638465KCAL)(V)

Creme of celeriac & thyme

Celeriac shavings, truffle oil (235 KCAL)(PB)

Confit Chicken & Mushroom terrine

Quince Gel, Pickled Beets (219 kcal)

Main Course

Rigatoni pasta with Mediterranean roast vegetables

Sundried tomato pesto (PB)(H)(589KCAL)

Roasted Salmon Fillet

borlotti bean ragout, basil pesto (454kcal) (H)

Braised Pork Belly

Creamy mash, Sauteed pancetta & savoy, soy & ginger sauce (678kcal)

ADULTS NEED AROUND 2000 KCAL A DAY.

ALL PRODUCE IS PREPARED IN AN AREA WHERE ALLERGENS ARE PRESENT. FOR THOSE WITH ALLERGIES, INTOLERANCES, AND SPECIAL DIETARY REQUIREMENTS WHO MAY WISH TO KNOW ABOUT THE INGREDIENTS USED, PLEASE ASK A MEMBER OF THE MANAGEMENT TEAM.

A DISCRETIONARY SERVICE CHARGE (12.5%) WILL BE ADDED TO YOUR BILL. ALL PRICES ARE IN POUNDS STERLING AND INCLUSIVE OF VAT AT THE PREVAILING RATE.

MOOD IN THE PARK

A La Carte Menu

(H) - Halal
(PB) - Plant Based
(V) - Vegetarian

BEFORE YOU START

Pommery Brut Royal NV 15

Lively, refreshing and vivacus with lovely citrus and apple fruit characters £15.

Albury Sparkling Rose **13.5**

Lively fresh and fruity with a crisp, long finish
Lansdowne is a small vineyard located near the Quaint village of Shere in Surrey

Kir Royal **15.5**

Pommery Brut Royal NV with creme de cassis

Negroni **16**

Tanqueray 10 gin, antica formula & Campari stirred with slice of orange

Champagnes

For full list of Champagnes, discover our exciting wine list.

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THE PERFECT ENDING

Chateau Du Seuil Organic, Cerons, France 7

Beres Tokaji Aszu 5 Puttonyos, Hungary 10
Flavours of dried apricot, fig & lime sit alongside a fabulous balancing acidity

Grahams Quinta Dos Malvedos vintage port 11

Gorgeous Bouquet redolent of chocolate, mint & spice

COFFEE

We proudly serve selection of Peak & Wild coffee Peak & Wild is a freshly roasted, climate positive, rainforest alliance certified coffee & we are dedicated to restoring the rainforest of Scotland & securing the future of conservation.

ESPRESSO
(6 KCAL) **3**

AMERICANO
(12 KCAL) **4**

LATTE
(163 KCAL) **4**

CAPPUCCINO
(163 KCAL) **4**

CAFFE MOCHA
(152 KCAL) **5**

HOT CHOCOLATE
(152 KCAL) **5**

(Tea, Coffee & hot drink kcal calculated using semi skimmed dairy milk)*

Specialities

Braised Pork Belly 21,5
Creamy mash, sauteed pacetta & Savoy, Soy & ginger sauce (678kcal)

Pan Seared Sea bass
Olive Crushed Potatoes, Buttered Samphire, Romanescu Sauce (340kcal)(H) 24,5

Roasted Salmon Fillet *Borlotti bean ragout, basil pesto (454kcal) (H)* 24,5

Beetroot & Goat cheese Risotto 17,5
Roasted walnuts, crispy kale, (397kcal)

Rigatoni pasta with Mediterranean roast vegetables 17,5
Sundried tomato pesto (589kcal)(PB)

Chickpea & Potato curry 17,5
Steamed rice, pickled red onion (854kcal) (PB)

Chicken Tikka Masala 20,5
Basmati rice, mini naan, poppadum's, mango chutney (874kcal)(H)

Paneer Tikka Masala 18.5
Basmati rice,mini naan, poppadum's, mango chutney (910kcal)(H)(V)

Roasted Gressingham Duck Breast 26.5
Carrot & ginger puree, heirloom carrots, baby beetroot, lemon grass jus (428kcal)

Wagyu Beef Burger 19,5
Smoked Applewood cheese, little gem, pickled gherkins, onion rings, brioche bun (628kcal)(H)

Traditional Fish & Chunky Chips 18,5
Tartare sauce, mushy peas (848kcal)(H)

Rib Eye 34.5
21Days Dry Aged 220gr (669kcal) (H)

Fillet 36.5
21Days Dry Aged 185gr (648kcal) (H)

Corn fed chicken stuffed with mushrooms duxelles 24.5
(528kcal) (H)

All served with pont neuf potatoes, green beans, vine tomatoes

Green Peppercorn (390kcal)/ Jalapeno Sauce (188kcal)/ Rosemary Jus (198kcal)

3

ACCOMPANIMENTS

Truffled Mashed Potato 5
(300kcal)(H)

Rosemary Parmesan Fries 5
(364kcal)(H)

Garlic Butter Spinach 5
(224kcal)(H)

Charred Tenderstem Broccoli 5,5
(154kcal)(H)

Feta & Heritage Tomato Salad 5,5
(211kcal)(H)

Garlic & Parsley chestnut mushrooms 5,5
(114kcal)(H)

Adults need around 2000 kcal a day.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. A discretionary service charge (12.5%) will be added to your bill. All prices are in pounds sterling and inclusive of VAT at the prevailing rate.

Off the

Desserts

Apple & Raspberry Crumble 10,5
Vegan custard
(364kcal)(PB)

Dark Chocolate Mousse 10,5
Forest fruit compote
(357kcal) (V)

Macerated Strawberry & Mint Pavlova
Coconut cream, soil 10,5
(327kcal)

Mood in the Park Jar 10,5
Brownie pieces, vanilla ice cream, chocolate sauce
(387kcal)

British Cheese Platter 12,5
Cropwell Stilton, Kidderton Ash goat cheese, Barbers cheddar, Somerset Brie, Assortment of crackers, Quince jelly, grapes
(580kcal)

Ice Cream Selection 2.75 per scoop
Vanilla (128kcal)
Chocolate (145kcal)
Strawberry (163kcal)
Vegan vanilla (132kcal)
Vegan caramel (316kcal)
Mango sorbet (72kcal)
Mandarin & orange sorbet (130kcal)

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Lunch

Cofit chicken & wild mushroom Terrine
Quince Gel, Pickled Beets 12,5
(219kcal)

Burrata & Chicory salad 11,5
Toasted coriander seeds, maple dressing (465kcal)(H)

Watermelon & Vegan feta salad 8,5
Crunchy granola, balsamic & mint reduction
(80kcal)(PB)

Salt & Pepper Calamari 14,5
Garlic aioli
(508kcal)(H)

Smoked Salmon 14,5
Shaved fennel & watercress salad, lemon vinaigrette
(175kcal)(H)

Pan Fried Atlantic Scallops 16,5
Pea puree, cumin foam (156kcal)

Baked Camembert 12.5
Sourdough bread
(381kcal)(V)(H)

Creme of Celeriac & Thyme 9,5
Celeriac shavings, truffle oil
(235kcal) (PB)

Classic Caesar Salad 7 / 10,5
Salad Additions: *Small or Large*
(H)Chicken **5** *(105kcal)* *(H)Salmon* **6** *(143kcal)* *(H)Prawns* **8** *(94kcal)*
(327kcal) (527kcal)