



PARK TAVERN

THE KITCHEN

www.park-tavern.com

TO START

Lamb Belly Scrumptet, Confit Turnips and Granny Smith Apples	7
Ham Hock Terrine, Herb Sauce and Pickled Onions	7
Soup of the Day with Warm Bread (v)	6
Pear, Blue Cheese and Candied Walnut 'Tart', Black Garlic and Thyme (v)	6
Homemade Black Pudding with Fried Quails Egg, Charred Baby Gem & Pink Grapefruit	7

TO FOLLOW

All main courses served with Garlic Baby Roast Potatoes to share

Whole Deboned Roast Poussin with Jerusalem Artichokes (GF*)	15.5
Pork Tenderloin with Braised Fennel, Orange and Chicory	16.5
Malt Glazed Confit Duck Leg, Charred Hispi Cabbage, Toasted Hazelnut (GF*)	16.5
Stone Bass, Roasted Cauliflower and Red Grapes (GF*)	16
Roasted Tomato and Chickpea Stew, Nori Yoghurt, Dukkah Spice (v)	13

Side Salad	3.5	Dukkah Spiced Carrots	3.5	Extra Potatoes	3.5
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TO FINISH

Sticky Toffee Pudding with Butterscotch Sauce, Vanilla Ice Cream, Apricot 'Jam' & Walnuts	5.5
Whole Poached Granny Smith Apple, Malt Crumble, Malt Ice Cream (v)	6.5
Cookies and Milk 'Ice Cream Sandwich'	6
Chocolate Crèmeux and Lime Curd Sphere with Almond and Chocolate	7
Selection of Ice Creams (per scoop)	1.5

The Park Tavern, 212 Merton Road London SW18 5SW, 02084888855

Allergens including gluten and nuts are used in the kitchen. Please speak to a member of staff if you have allergies

(v) – Vegetarian, (ve) – Vegan, (GF) – Gluten Free