



HARE DINNER SET MENU

ON ARRIVAL

House Baked Bread **G*** **D** **V** **VE**
with extra virgin olive oil

TO SHARE

Salmon Sashimi
fresh salmon, wasabi, soy jelly,
cucumber wrap, wakame salad, lump
fish caviar & ginger syrup

Pork Terrine **D**
pork, red onion, mango, fennel
pressed w/ fruit chutney, pickled
red cabbage, sherry reduction &
warm sourdough

Goats Cheese Balls **V**
crumbed goats cheese with
almond & honey

CHOOSE A MAIN COURSE

Venison Medallions **G** **D**
seared venison medallions w/ fig, rocket, spinach, slivered almond, pickled red onion, kalamata olives, ouzo dressing & pomegranate

OR

Cold Cut Porchetta
shaved, rolled, slow cooked pork belly w/ panzanella & beetroot relish

OR

Market Fish **G** **D**
strait speared butterfish misoyake style, sticky coconut red rice, asparagus, and mango & pineapple salsa

OR

Eggplant Parmigiana **G** **V** **VE**
crumb coated eggplant, rich tomato sauce, mozzarella, grilled courgette, mushroom, pumpkin, spinach & pesto

SIDES TO SHARE

Salad Leaves **G** **D** **V** **VE***
pickled carrots, pickled red
onion, pomegranate molasses
and olive oil

Smokey Mash **G** **D*** **V** **VE***
lightly infused with garlic

Chef's Veg **G** **D*** **V** **VE***

DESSERT PLATTERS TO SHARE

a collection of the sweetest treats from the park kitchen larder

Allergy or dietary restrictions please inform your server (some costs may occur).

Food trace elements may be present in our kitchen.

G – gluten free **D** – dairy free
V – vegetarian **VE** – vegan ***** – option

Our menu cannot be adapted to certain food preferences.
Items cannot be switched or substituted within and between dishes.
All meals are prepared to order, this takes time and we apologise for any delays.
For parties of 6 or more, one account per table or even splits please.