

Cullenders

PARKSIDE

Nibbles

SPICED & SMOKED NUTS	4
CHARRED PADRON PEPPERS (VG) <i>Spiced mayo</i>	6
CRISPY FRIED POLENTA <i>Truffle honey -Parmesan</i>	5
CALAMARI <i>saffron Alioli</i>	7
FOCACCIA <i>Toasted focaccia - tapenade</i>	6

Starters

GRILLED TIGER PRAWNS <i>Ndjua mayo - chilli lemon butter - focaccia</i>	10
TRUFFLE ARANCINI <i>Mushroom glaze -Parmasen</i>	7
BEETROOT TARTARE <i>Heritage beetroot - shallot - caper - tabasco - capers</i>	9
STEAK TARTARE <i>35 day dry aged rump, shallots, gherkin, tabasco, caper & egg yolk</i>	10

Desserts

Cullenders brownie & ice cream	8
Affogato	8
Sticky toffee pudding - ice cream	8
Burnt Basque cheesecake & summer berries	8
Cheeseboard - Brie de Meaux - Rosary goat - Picos blue	8
Espresso coconut choc pot	8

Mains

SAFFRON & CUMIN BRAISED LAMB <i>Mint & parsley pearl barley - pomegranate molasses</i>	22
SWALEDALE CHATEAUBRIAND (TO SHARE) <i>500g cut, fries, chimichurri, crispy shallots & truffle hollandaise</i>	65
PORCHETTA <i>Rolled herb stuffed pork belly, celariac purée, pork bonbon & jus</i>	18
OX CHEEK RAGU <i>Slow braised tomato ragu - olives - anchovies - capers - chilli</i>	20
80Z PRIME RIBEYE STEAK <i>35 days aged rare breed ribeye steak - cafe de paris butter - fries</i>	34
PAN ROASTED COD <i>white bean & chorizo stew - chimichuri</i>	23
SKATE WING <i>Brown butter - capers - samphire</i>	30
SLOW ROASTED HARRISA AUBERGINE (VG) <i>Herb dressed lentil - green goddess</i>	14
ROASTED SQUASH RISOTTO (VG) <i>Herb oil - fried sage (add goats cheese)</i>	16
FALAFELCHOP SALAD <i>Chop salad - heritage beetroot - flatbread - tapenade</i>	16

Sides

TRUFFLE FRIES	4
NEW POTATOES - SALSA VERDE	4
SAVOY CABBAGE	4
BUTTERED GREEN BEANS	4
SWEET POTATO FRIES	4