

PARK ROOM

afternoon tea

Flower Fairies Afternoon Tea

Selection of Delicate Finger Sandwiches

Cucumber, garden mint, butter
gluten, dairy

Smoked Oakham chicken, tarragon, crème fraîche
gluten, dairy, sulphites, egg, mustard

Roast Aberdeen Angus beef, creamed horseradish
gluten, dairy, mustard

Honey roast Yorkshire ham, Coleman's English mustard
gluten, dairy, mustard

North Atlantic cold-water prawn, classic Marie Rose sauce
gluten, dairy, crustacean, egg, mustard, sulphites

Open Sandwiches

Foreman's smoked Scottish salmon, cream cheese
fish, gluten, dairy, egg, crustacean

St Ewe egg, mayonnaise, chive
gluten, dairy, egg, mustard, sulphites

Plain and Raisin Buttermilk Scones

egg, gluten, dairy

Cornish clotted cream accompanied with your choice of British preserves: Strawberry, rose petal, rhubarb and ginger, gooseberry, raspberry, blackcurrant

Assortment of Tantalising Afternoon Tea Pastries

Fairy Dust

The Lavender Fairy

egg, dairy, gluten

Apple Blossom Bliss

egg, dairy, gluten, nuts

Woodland Whispers

egg, dairy

An Enchanted Chapter

egg, dairy, gluten

Butterflies and Blooms

egg, dairy, gluten, nuts

Fresh Home Baked Cakes

Offered with your choice of:

Exclusive Tea Selection from Newby £70.00 per person

With a glass of "R" de Ruinart Brut Champagne £83.00 per person

Calories per serving 2,147cal

If you have any questions about allergies or intolerances, please ask your server.

A discretionary service charge of 12.5% will be added to your bill.

All prices are inclusive of VAT.

PARK ROOM

afternoon tea

Gluten Free Afternoon Tea

Selection of Delicate Finger Sandwiches

Cucumber, Garden mint, butter
dairy, soya

Smoked Oakham Chicken, tarragon
dairy, egg, mustard, sulphites, soya

Roast Aberdeen Angus beef, horseradish
dairy, mustard

Honey roast Yorkshire ham, Coleman's English mustard
dairy, mustard, soya

North Atlantic cold-water prawn, classic Marie Rose sauce
crustacean, dairy, egg, mustard, sulphites, soya

Open Sandwiches

Foreman's smoked Scottish salmon, cream cheese
fish, dairy, egg, crustacean, soya

St Ewe egg, mayonnaise, chive
egg, dairy, mustard, sulphites, soya

Plain and Raisin Buttermilk Scones

soya, dairy

Cornish clotted cream accompanied with your choice of British preserves:
Strawberry, rose petal, rhubarb and ginger, gooseberry, raspberry, blackcurrant

Assortment of Tantalising Afternoon Tea Pastries

Rhubarb and strawberry meringue
soya

Lavender and lemon cake
soya

Chocolate and raspberry cup
soya

Single origin chocolate cake coated in Belgian chocolate
soya

Mango purée, fresh berry compote and dehydrated mango

Fresh Home Baked Cakes

Afternoon Tea £70 per person

With a Glass of "R" de Ruinart Brut Champagne £83.00 per person

Calories per serving 2,147cal

If you have any questions about allergies or intolerances, please ask your server.

A discretionary service charge of 12.5% will be added to your bill.

All prices are inclusive of VAT.

PARK ROOM

afternoon tea

Vegan Afternoon Tea

Selection of Delicate Finger Sandwiches

Provençal vegetable and red pepper hummus
sesame, gluten

Smoked portobello with tarragon vegan mayo
gluten

Chickpea and nori cocktail

Cucumber and mint with almond yoghurt raita
gluten

Avocado and sauerkraut with Russian dressing
gluten

Open Sandwiches

gluten, soya

Edamame and tofu on crisp potato bread Heirloom
tomato, caper and pickled shallot bruschetta

Homemade Plain and Raisin Scones

soya

Homemade vegan clotted cream accompanied with your choice of British preserves: Strawberry, rose petal, rhubarb and ginger, gooseberry, raspberry, blackcurrant

Assortment of Tantalising Afternoon Tea Pastries

Rhubarb and strawberry meringue

soya

Lavender and lemon cake

soya

Chocolate and raspberry cup

soya

Single origin chocolate cake coated in Belgian chocolate

soya

Mango purée, fresh berry compote and dehydrated mango

Fresh Home Baked Cakes

Exclusive Tea Selection from Newby £70 per person

With a glass of "R" de Ruinart Brut Champagne £83.00 per person

Calories per serving 1743cal

If you have any questions about allergies or intolerances, please ask your server.

A discretionary service charge of 12.5% will be added to your bill.

All prices are inclusive of VAT.

PARK ROOM

afternoon tea

Dairy Free Afternoon Tea

Selection of Delicate Finger Sandwiches

Cucumber, garden mint
gluten, soya

Smoked Oakham chicken, tarragon
gluten, sulphites, egg, mustard, soya

Roast Aberdeen Angus beef, horseradish
gluten, mustard, egg, sulphites, soya

Honey roast Yorkshire ham, Coleman's English mustard
gluten, mustard, soya

North Atlantic cold-water prawn, classic Marie Rose sauce
gluten, egg, mustard, sulphites, celery, crustacean

Open Sandwiches

Foreman's smoked Scottish salmon, cream cheese
fish, crustacean, egg, gluten, soya

St Ewe egg, mayonnaise, chive
egg, mustard, sulphites, gluten, soya

Homemade Plain and Raisin Scones

Homemade vegan clotted cream accompanied with your choice of British preserves:
Strawberry, rose petal, rhubarb and ginger, gooseberry, raspberry, blackcurrant

Assortment of Tantalising Afternoon Tea Pastries

Rhubarb and strawberry meringue

Lavender and lemon cake
soya

Chocolate and raspberry cup
soya

Single origin chocolate cake coated in Belgian chocolate
soya

Mango purée, fresh berry compote and dehydrated mango

Fresh Home Baked Cakes

Afternoon Tea £70 per person

With a Glass of "R" de Ruinart Brut Champagne £83.00 per person

Calories per serving 2,147cal

If you have any questions about allergies or intolerances, please ask your server.

A discretionary service charge of 12.5% will be added to your bill.

All prices are inclusive of VAT.

PARK ROOM

afternoon tea

Vegetarian Afternoon Tea

Selection of Delicate Finger Sandwiches

Avocado and tomato

gluten, soya

Cucumber, garden mint, butter

gluten, soya

Artichoke, sun dried tomato

gluten, soya

Roasted Portobello mushroom

gluten, soya

West Country cheddar cheese, Branston pickle

gluten, dairy, sulphites, soya

Open Sandwiches

Artichoke, black olive, cherry tomato and cream cheese

egg, dairy, gluten, soya

St Ewe egg, mayonnaise, chive

egg, dairy, mustard, sulphites, soya

Plain and Raisin Buttermilk Scones

egg, dairy, gluten

Cornish clotted cream accompanied with your choice of British preserves:
Strawberry, rose petal, rhubarb and ginger, gooseberry, raspberry, blackcurrant

Assortment of Tantalising Afternoon Tea Pastries

Fairy Dust

The Lavender Fairy

egg, dairy, gluten

Woodland Whispers

egg, dairy

An Enchanted Chapter

egg, dairy, gluten

Butterflies and Blooms

egg, dairy, gluten, nuts

Fresh Home Baked Cakes

Afternoon Tea £70 per person

With a Glass of "R" de Ruinart Brut Champagne £83.00 per person

Calories per serving 2,147cal

If you have any questions about allergies or intolerances, please ask your server.

A discretionary service charge of 12.5% will be added to your bill.

All prices are inclusive of VAT.

PARK ROOM

afternoon tea

Children's Flowers Fairies Afternoon Tea

Selection of Finger Sandwiches

Banana

Ham

Cucumber and cream cheese

Strawberry jam

Miniature Plain and Raisin Scones

Cornish clotted cream accompanied with strawberry jam

Vanilla ice cream and raspberry coulis

Treats

Woodland Whispers

Apple Blossom Bliss

An Enchanted Chapter

Offered with your choice of fresh juice or hot chocolate

£38.00 per child

Calories per serving 1,110cal

If you have any questions about allergies or intolerances, please ask your server.

A discretionary service charge of 12.5% will be added to your bill.

All prices are inclusive of VAT.

PARK ROOM

menu

Breakfast

available from 7.00am - 11.00am

Basket of Assorted Mini Danish Pastries & Croissants £8 (390 cal)
gluten, dairy, egg, nut

Selection of Toast £6
served with traditional English preserves
gluten, dairy

H. Foreman & Son Scottish Salmon £18 (200 cal)
scrambled St Ewe egg
fish, egg, dairy, gluten

Homemade Granola with Yoghurt £12 (290 cal)
honey & seasonal berries
dairy, gluten, nut

Eggs Benedict £18 (490 cal)
poached St Ewe egg, ham, Hollandaise sauce
dairy, gluten, egg, sulphites

Eggs Royale £20 (590 cal)
poached St Ewe egg, Forman's smoked Scottish salmon, Hollandaise sauce
dairy, gluten, egg, sulphites, fish

Eggs Florentine £18 (320 cal)
poached St Ewe egg, spinach, Hollandaise sauce
dairy, gluten, egg, sulphites

Sweet Cured Bacon Sandwich £13 (780 cal)
warm home baked bread, traditional condiments
gluten, dairy, sulphites

Boiled St Ewe Egg £12 (390 cal)
toasted buttered soldiers
dairy, gluten, egg

Sliced Fruit Plate £14 (160 cal)
pineapple, kiwi fruit, melon, seasonal berries

If you have any questions about allergies or intolerances, please ask your server. A discretionary service charge of 12.5% will be added to your bill.

PARK ROOM

.....
menu
.....

All Day Dining

available from 11.00am - 1.30am

Chicken and Noodle Broth £10 (119 cal)

seasonal vegetables
celery

Cream of Lobster Bisque £12 (528 cal)

butter poached lobster, cognac
crustacean, fish, sulphites, dairy, celery, gluten

English Asparagus Salad £18 (350 cal)

crispy St Ewe egg, truffle oil dressing, pea shoots
dairy, gluten, egg

Native Lobster Cobb Salad £28 (390 cal)

gem lettuce, St Ewe egg, avocado, vine cherry tomatoes,
pea shoots, lemon oil dressing
crustacean, egg, sulphites, celery, mustard

H Foreman & Son London Smoked Scottish Salmon £20 (490 cal)

brown bread, traditional garnishes
fish, gluten, dairy, sulphites, egg, soya

Gold Cross Goats Cheese Salad £18 (450 cal)

organic puy lentils, red and golden beetroot, coriander,
orange blossom honey, sherry vinegar dressing
dairy, sulphites, gluten

Heirloom Tomato Salad £18 (340 cal)

extra virgin olive oil, aged balsamic vinegar, basil crest,
toasted pine nuts
sulphites, nut

Caesar Salad £18 (850 cal)

romaine lettuce, aged Reggiano parmesan, crispy croutons
fish, egg, mustard, sulphites, gluten, dairy

served with

chicken £24 grilled tiger prawns £26
crustacean

If you have any questions about allergies or intolerances, please ask your server. A discretionary service charge of 12.5% will be added to your bill.

PARK ROOM

menu

Park Room Classics

Park Room Burger £25 (1890 cal)

chargrilled Aberdeen Angus beef patty, toasted brioche bun, Montgomery cheddar, gem lettuce, crispy bacon, French fries
egg, dairy, gluten, sulphites

Buttermilk Fried Chicken Burger £23 (1590 cal)

brioche bun, Montgomery cheddar, gem lettuce, sriracha mayonnaise, gem lettuce, vine tomatoes, french fries
egg, dairy, gluten, sulphites, mustard

Trio of Mini Burgers £25 (1290 cal)

chargrilled Aberdeen Angus patty, Montgomery cheddar
lamb kofta, Greek yoghurt, cucumber, mint
crab cake, tartar sauce
egg, dairy, mustard, gluten, sulphites, crustacean

Goujons of Lemon Sole £26 (970 cal)

hand cut chips, lemon, tartar sauce
fish, egg, gluten, sulphites, dairy, celery, mustard

Rigatoni Pasta with Sunburst Courgette £20 (860 cal)

butter, lemon, parsley shaved parmesan
egg, gluten, dairy

add

chicken £24

grilled tiger prawns £26
crustacean

Grilled Aged Sirloin Steak Sandwich £24 (1290 cal)

red onion chutney, Montgomery cheddar, French fries
gluten, dairy, sulphites

Park Room Club Sandwich £20 (1490 cal)

toasted white or brown bread, roast turkey, crispy bacon, tomato, iceberg lettuce, mayonnaise, French fries
gluten, egg, mustard, sulphites, dairy

Traditional Sandwiches £16

white or brown artisan bread, seasonal leaves, kettle chips

Wiltshire ham, Coleman's English mustard (409 cal)

egg, gluten, dairy, mustard, sulphites

H. Foreman & Son London smoked Scottish salmon, cream cheese and chives (304 cal)

gluten, fish, dairy

Mature Montgomery cheddar, vine tomato (459 cal)

gluten, dairy

If you have any questions about allergies or intolerances, please ask your server. A discretionary service charge of 12.5% will be added to your bill.

PARK ROOM

menu

Desserts

JW Cheesecake £20 (1212 cal)

Graham cracker crust
gluten, dairy, egg, nut, soya

Pineapple, Coconut and Carrot Cake £14 (660 cal)

passion fruit coulis
gluten, dairy, egg, nut

Chocolate and Madagascan Delice £14 (750 cal)

Crème fraîche ice cream
gluten, dairy, egg, nut

Saffron Crème brûlée £14 (490 cal)

basil, pine nut short bread
gluten, dairy, egg, nut

Homemade Selection of Ice Cream and Sorbets £12 (137 cal per scoop)

seasonal selection
dairy, egg

Selection of British Farmhouse Cheeses £18 (990 cal)

gluten, dairy, sulphites
apple & cider chutney, Duchy of Cornwall oatcakes
Barbers 1833 vintage cheddar
Ragstone goat's cheese
Colston Bassett stilton

If you have any questions about allergies or intolerances, please ask your server. A discretionary service charge of 12.5% will be added to your bill.