

STARTERS & SMALL PLATES

CHEFS PATE 8.5
toasted sourdough, 'Tiptree' relish and toast

MUSHROOMS ON TOAST ✓ 7.5
Sauteed in a garlic and cream sauce

CARAMELISED ONION HUMMUS ✓ 8.25
Olives & falafel with flat bread

HALOUMI FRIES ✓ 8
Homemade with a pomegranate, mint & yoghurt dip.

HOMEMADE SOUP ✓ 7.5
With warm sourdough

SALT AND PEPPER SQUID 8.5
Sweet chilli mayonnaise, mixed leaf, fresh chilli and spring onion

CHORIZO AL VINO 8
Chargrilled whole chorizo in a red wine sauce, confit garlic and ciabatta

TIGER PRAWNS 12
Garlic & chilli prawns with garlic bread

SUNDAY ROASTS

All of our roasts are served with Yorkshire pudding, roast potatoes, carrots, parsnips, leeks, creamed cabbage & bacon* and gravy

ROAST BEEF SIRLOIN 21 / 15

SLOW BRAISED LAMB 23

ROAST HONEY HAM 19 / 13

HOMEMADE NUT ROAST* 19 / 13

CHICKEN SUPREME & STUFFING 20

ROAST PORK & CRACKLING 19 / 14

DUO BEEF & PORK 22

MAINS

MSC SUSTAINABLE FISH & CHIPS 19.5 / 13
Cider battered with chunky chips, homemade mushy peas, lemon and house tartare sauce

SCAMPI 17 / 12.5
Wholetail breaded scampi, garden peas, lemon and fries

CHICKEN CAESAR SALAD 17
With crispy bacon, boiled egg & Parmesan cheese

HAM & EGGS 17 / 12.5
Slow roasted ham, honey and mustard glaze, garden peas and chips

WILD MUSHROOM GNOCCHI ✓ 16.5
In a richy creamy sauce with Parmesan

HANDMADE PIES

Short crust pastry pies, seasonal vegetables, proper gravy and a choice of chunky 'chips or mashed potato.

CHICKEN, HAM & LEEK 19.5

LAMB, VEG AND MINT 22

ASPARAGUS, LEEK & CHEESE ✓ 19.5

HAMBURGERS

Homemade burgers, cooked medium and served in a toasted sesame bun, lettuce, tomato, gherkin, burger sauce, slaw and fries

STILTON & CHUTNEY 18.5
'Tiptree' chutney and blue cheese

CHEESE & BACON 18
Best back bacon & cheddar

MOVING MOUNTAINS VEGAN  16.5
Plant based "meat" burger, cheddar, vegan mayonnaise & sweet chilli

KATSU CHICKEN 18.5
crispy chicken fillet coated in katsu mayo & shredded slaw

SIDES

FRIES 4.5
SWEET POTATO FRIES 5.5
CHUNKY CHIPS 4.5
TRUFFLE & PARMESAN FRIES 6
ROAST POTATOES 4.5
YORKSHIRE PUDDING 2

SIDE SALAD 4.5
SEASONAL VEGETABLES 4.5
COLESLAW 4.5
GARLIC BREAD 5.5
PIGS IN BLANKETS 4
STUFFING 2.5

DESSERTS

HOMEMADE CHOCOLATE BROWNIE  8.5
VANILLA ICE CREAM, CHOCOLATE SAUCE

STICKY TOFFEE PUDDING  8.75
VANILLA ICE CREAM OR CUSTARD

CHEESECAKE OF THE WEEK 8.5
ICE CREAM

CHEF'S CRUMBLE   8
VANILLA ICE CREAM OR CUSTARD

ETON MESS 7.5

CHEESEBOARD 12
CHEDDAR, STILTON, BRIE, FRUIT, BISCUITS AND CHUTNEY

WINES

RED	Btl / 250ml / 175ml	WHITE	Btl / 250ml / 175ml	ROSE	Btl / 250ml / 175ml
MERLOT, CHL	27 / 10.4 / 7.9	SAV BLANC, CHL	28 / 10.6 / 8	PINOT GRIGIO, ITL	28 / 11 / 8
MELBEC, ARG	29 / 10.6 / 8.1	CHARDONNAY, ITL	23.5 / 8.7 / 6.6	ZINFANDEL, USA	24.5 / 9.1 / 6.8
SANGIOVESE, ITA	23 / 8.7 / 6.7	CHENIN BLANC, ZA	22.5 / 8.5 / 6.5	BERNE, FRA	37 / 13.5 / 9.5
SHIRAZ, AUS	24.5 / 9.1 / 6.8	SAV BLANC, NZ	37 / 13.5 / 9.5		
CAB SAV, FR	27 / 10.4 / 7.9	PINOT GRIGIO, ITL	28 / 11 / 8	SPARKLING	Btl / 125ML
RIOJA, SP	28 / 10.6 / 8.1	WHITE RIOJA, SP	27 / 10.4 / 7.9	PROSECCO, ITL	29 / 7.5
PINOT NOIR, NZ	47 / 15.7 / 11.6	GAVI, ITL	37 / 13.5 / 9.5	ROSE PROSECCO, ITL	30 / 8
COTE DU RHONE, FR	41 / 14 / 10	CHABLIS, FRA	49 / 18.2 / 13.6	CHAMPAGNE	70



Please ask for our Gluten Free Menu



Vegan | Vegetarian 

www.innintheparkpoole.co.uk

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INN *in the*
PARK