

Nº 38

THE PARK

FESTIVAL MENU

STARTERS

Prime Beef Fillet Tartare <i>Quail egg & nibbed onions</i>	13.50	Cornish Oysters $\frac{1}{2}$ Dozen <i>Shallots dipping sauce</i>	18
Salt & Pepper Tofu ^(v) <i>Tenderstem broccoli & orange dressing</i>	11	Brixham Crab <i>Avocado & green mango salad</i>	14.50
Chilli & Garlic Tiger Prawns	14.50	Chicory Waldorf Salad ^(v) <i>Red & yellow chicory, grilled pear, pine kernels & harbourne blue</i>	12.50

STEAKS

Our steaks are sourced from various breeds in the south-west of England and aged for a minimum of 30 days to enhance flavour and texture.

Picanha 280g	19.50
<i>A prized cut with a texture similar to sirloin</i>	
Fillet 220g	28
<i>Buttery soft & exceptionally lean beef</i>	
Sirloin 220g	22.50
<i>Marbled with a good layer of top fat</i>	
Ribeye 280g	24.50
<i>Highly marbled with lots of fat</i>	
Bavette 170g	16
<i>Very lean & well exercised muscle best served medium-rare.</i>	

HOUSE CUTS

Perfect for sharing

ASK YOUR WAITER
FOR TODAY'S
WEIGHTS

Chateaubriand	12 per 100g
<i>The prized cut from the fillet, exceptionally tender & lean</i>	
Tomahawk	7 per 100g
<i>Mammoth ribeye grilled on the bone, best served medium to medium-rare</i>	
T-Bone	7 per 100g
<i>A cut above the rest, fillet & sirloin grilled on the bone</i>	
<i>*With a choice of 1 side & 1 sauce included</i>	

CLASSICS

30 Day Aged Burger	15
<i>Beef patty, tomato, smoked cheddar, house pickles & burger sauce</i>	
Spatchcock Chicken	18
<i>Cajun rub grilled chicken with creamed corn & bacon</i>	
Baked Romanesco Cauliflower	14.50
<i>Red peppers, yellow split peas & chimmi churri</i>	
Cornish Lemon Sole	22.50
<i>With spinach & capers</i>	
Thai Beef Salad	16
<i>Grilled steak, noodles, carrots, herbs, ginger & lime dressing</i>	

SAUCES 2.50

Bernaise / Blue Cheese Hollandaise / Peppercorn / Garlic Butter / Chimichurri / Lime

SIDES

French Fries	4.50
Whipped Potatoes	5
Glazed Carrots	4.50
Mixed Garden Salad	4.50
Sautéed or Steamed Spinach	5.50

PUDDING

Sticky Toffee Pudding with Caramel & Ice Cream	8
Vanilla & Passion Fruit Cheesecake	7
Yorkshire Rhubarb Crumble & Vanilla Ice-Cream	7.50
English Cheese Board	8.50
Chocolate Cake	7.50

Please let us know if you have any food allergies *before* you order

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www.no38thepark.com

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