

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 dressing, 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

SHARERS

BAKED CAMEMBERT ✓ 17

Olives and sun-dried tomato, chutney and warm sourdough

MEZZE PLATTER ✓ 18.5

Halloumi, falafel, olives, minted yoghurt, hummus and flatbread

FISH PLATTER 19

Whole tail scampi, fish goujons, salt n' pepper squid, prawns and smoked salmon

MAINS

MEDITERRANEAN SALAD - WITH CHICKEN OR SALMON CHICKEN 17 - SALMON 19.50

Mixed leaf, rocket, tomato, cucumber, pickled red onion, hummus. olives, roasted red pepper

CHICKEN AND MUSHROOM 🚫 18.5

Chicken supreme, mushroom sauce, seasonal veg and new potatoes

LAMBS LIVER 🚫 17 / 12.5

Liver, pancetta and onions, gravy, mashed potato and peas

SIRLOIN STEAK 🚫 24

Cooked to your liking with chunky chips, tomato, onion rings and peppercorn sauce

HAM & EGGS 🚫 17 / 12.5

Slow roasted ham with honey and mustard glaze, topped with fried eggs garden peas and chips

WILD MUSHROOM GNOCCHI ✓ 🚫 16.5

In a richy creamy sauce with Parmesan

CHICKEN CAESAR SALAD 17

With crispy bacon, boiled egg & Parmesan cheese

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 & ✓ 19.5

CHEESE

FISH & SEAFOOD

MSC SUSTAINABLE FISH & CHIPS



19.5 / 13

Cider battered with chunky chips, homemade mushy peas, lemon and house tartare sauce.

TERIYAKI SALMON

19.50

Whole grilled Salmon fillet, Asian slaw, fries and teriyaki sauce

SCAMPI

17 / 12.5

Wholetail breaded scampi, garden peas and fries.

SKEWERS

Tabbouleh cous-cous salad, hummus, tsatsiki, Mediterranean salad, warm flat breads and a grilled vegetable skewer

HALOUMI



17.5

CHICKEN & CHORIZO

18.5

SPICED LAMB

21.5

HOMEMADE FALAFEL



17

HAMBURGERS

Homemade burgers, cooked medium and served in a toasted 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

SIDE SALAD

4.5

SEASONAL VEGETABLES

4.5

COLESLAW

4.5

GARLIC BREAD

5.5

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



8.5

VANILLA ICE CREAM OR CUSTARD

ETON MESS

7.5

CHEESEBOARD

12

CHEDDAR, STILON, BRIE, FRUIT, BISCUITS AND CHUTNEY

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Gluten Free



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