



The FOUNTAIN

AT PARK GREEN

If you have any dietary requirements, please don't hesitate to talk to one of our friendly team.

Brunch

Sourdough Toast (VG/GF option) 3.00

Buttered with jam, marmalade or beef dripping

Granola 3.50

Seasonal fruit compote with low fat yoghurt

Eggs Benedict (GF option) 7.50

Maple bacon, toasted muffin, poached egg & dill hollandaise

Eggs Royale (GF option) 7.50

Cured salmon, toasted muffin, poached egg & dill hollandaise

Eggs Forrester (GF option) 7.50

Woodland mushrooms & kale, toasted muffin, poached egg & dill hollandaise

Bacon or Sausage Banjo 5.50

Maple bacon with tamarind ketchup or pork sausage with peach and jalapeno jam, in sourdough or toasted brioche.

Autumn Essentials

Soup Of the Day 5.50 (VG/GF option)

Freshly made with warm buttered bread

Seafood Chowder 6.50

Creamy, rich and with warm buttered bread

Sides

Salt & Thyme Chips (VG/GF) 3.00

Triple cooked & hand cut

Sriracha Chips (GF) 3.00

Triple cooked & hand cut with a kick

Truffle Fries (GF) 3.00

Seasoned & Crispy

Cheshire New Potatoes (VG/GF option) 3.00

Buttered & Delicious

Heirloom Tomato Salad (VG/GF) 2.50

Crispy kale & ginger

Burgers, Fish & Light Bites

Braised Burger 14.95

Beef Short rib in our own take on a classic, candied bacon and mozzarella.

Wafu Chicken 11.95

Spice coated boneless thighs, cooling citrus mayo and pickled daikon

Cheese & Mushroom 10.95 (VG/GF option)

Grilled, fried, Miso Mayo, not just for herbivores

All our burgers are served on a toasted brioche with sriracha chips, onion loaf and pickled slaw

Bollington Battered Catch 12.95

Catch of the day with triple cooked chips and masala sauce

Lemon & Mozzarella Fish Cakes 9.95

Kale salad with Cheshire salt buttered potatoes

Spiced Halloumi 10.95

Bollington beer battered and served with triple cooked chips and masala sauce

Reuben Grilled Sandwich 8.95

Salt beef, Swiss cheese, pickles and fries

Confit Vegetable Melt 7.95 (VG/GF option)

Vegan Cheese, Sourdough, pickles and fries

Chef's Classics

Beer Braised Beef Brisket 15.95

Confit Vegetables, Cheshire blue cheese, salt and thyme chips and an 'Oat Mill' Jus

Char Steak Salad 12.95

Marinated flat iron, beets, pomegranate, walnuts, and glazed figs

Mushroom Risotto 12.95 (VG/GF option)

Crispy duck egg, fricasseed wild mushrooms, creamy and rich with toasted focaccia

Green Allotment (VG/GF) 2.50

Broccoli, kale, beans, cucumber, and radish

Tender stem (VG/GF) 2.50

Sweet soy & toasted sesame

Garlic Focaccia 2.00

With or without cheese

Gluten Free Toasted Loaf 2.00

Warm and buttered (or not)