



# PARK HOTEL



## New Chef New Menu

Head Chef Dean

We are delighted to introduce our new menu by Head Chef Dean, celebrating comforting British favourites, seasonal ingredients and carefully crafted dishes designed for relaxed dining at Park Hotel Diss.

### STARTERS

#### Soup of the day ..... 5.95

A freshly prepared, slow-simmered soup made each morning using the best seasonal ingredients. Comforting, flavourful, and served piping hot with crusty bread

Allergens: D, G

#### Asparagus with poached egg, hollandaise sauce and crispy bacon ..... 8.50

Tender spears of fresh asparagus topped with a poached egg with a soft runny yolk and finished with a smooth buttery hollandaise and salty crispy bacon

Allergens: D, E, G

#### Confit of baby plum vine tomatoes and garlic bruschetta **V** **GFO** ..... 7.50

This Fresh Mediterranean inspired starter that combines slow cooked baby plum tomatoes and garlic on a beautiful toasted sourdough bread.

Allergens: G, SD, D

#### Smoked salmon gravlax ..... 8.95

A classic starter, thinly sliced smoked salmon with notes of honey, mustard, dill, citrus and gentle seasoning. Served with pickled red onion and rustic bread.

Allergens: F, SD, Ma, G, E

#### Deep-fried brie with cranberries **V** ..... 7.95

This is a warm indulgent starter that pairs rich creamy cheese with the sweet tart brightness of cranberries, and a beautiful crunch!

Allergens: D, G, E, S

### MAINS

#### Pie of the day ..... 15.95

A delicious homemade pie, made with a hot water crust, served with creamy mashed potato, and seasonal vegetables

Allergens: G, E, D, C

#### Fish & Chips ..... 17.95

Fresh flaky white fish served with chips, mushy peas and tartar sauce

Allergens: F, G

#### Moules mariniere ..... 17.25

Moules Mariniere is a classic French dish of fresh mussels steamed in white wine, shallots, garlic, herbs, and butter. Served with fries

Allergens: Mo, SD, D

#### Risotto of the day ..... 15.75

A creamy, slow-cooked Arborio rice risotto finished with Parmesan and butter, showcasing today's featured seasonal ingredients

Allergens: D, SD, G, C

#### Pear, Walnut and stilton salad **V** **VG** **GFO** ..... 15.75

A fresh, elegant salad combining ripe pears, crunchy toasted walnuts, and creamy, tangy Stilton, usually served on a bed of mixed leaves with a light vinaigrette that lifts the sweetness of the fruit and the richness of the cheese

Allergens: SD, G, N, D

#### Salt baked celeriac steak served with brown butter **V** **VGO** **GFO** ..... 14.95

At its heart is whole celeriac, slow-baked inside a crust of salt so the flesh steams gently in its own moisture. This technique concentrates its natural sweetness, giving you a soft, earthy, almost nutty interior with a deeply caramelised exterior once sliced and seared

Allergens: D, G, N, SD

#### Norfolk ham, egg and chips **GF** ..... 14.95

Gammon ham served with 2 fried eggs and chips

Allergens: E

#### Traditional mixed grill **GFO** ..... 23.95

A hearty British platter of assorted grilled meats. Steak cooked to your liking, with gammon, sausage, kidney, bacon, onion rings, pea's, grilled mushroom, tomato and chips

Allergens: G

#### Sirloin steak served with a choice of sauce **GFO** ..... 26.95

It's known for its clean, direct flavour, a firm but tender bite, and a distinct fat cap along one edge that bastes the meat as it cooks.

Served with pea's, grilled mushrooms, tomato, onion rings and fries.

Choose to have it plain, with a pink peppercorn, garlic or stilton sauce

Allergens: D, SD

### DESSERTS

#### Salted caramel chocolate tart **V**

Sea-salted caramel and chocolate tart is full of creamy richness.

This tart would round off a meal wonderfully

Allergens: D, G, E

8.95

#### Crumble of the day **V**

A warm, oven-baked fruit crumble made with today's peak-season produce, topped with a golden buttery crust and served with your choice of custard, cream, or vanilla ice cream. Comforting, generous, and freshly prepared

Allergens: D, G, E, SD

7.25

#### Strawberry Frangipane tart served with clotted cream **V**

The tart begins with a crisp, golden pastry shell, baked until it has that perfect snap. Inside sits a layer of Frangipane — a soft, almond-based filling that bakes into a moist, slightly fluffy sponge. As it cooks, the frangipane rises gently around the strawberries, creating pockets of jammy fruit that burst with flavour

Allergens: D, G, E

8.25

#### Triple chocolate brownie **V**

A rich, fudgy, deeply indulgent brownie made with three types of chocolate. Served warm with cream or ice-cream

Allergens: D, G, E

7.95

#### Cheese board **V**

A selection of cheeses served with biscuits, grapes and chutney

Allergens: D, G, SD

9.75

#### Ice-cream **V** **GF**

Please ask for our selection of ice-creams

Allergens: D, G

2.25 per scoop



Vegetarian



Vegan



Gluten Free



Vegan Option



Gluten Free Option

Allergen Key: C Crustaceans Ce Celery D Dairy E Eggs F Fish G Gluten L Lupin Mo Molluscs Ma Mustard N Nuts P Peanuts S Soya SD Sulphur Dioxide Se Sesame





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## SNACKS

### Marinated Olives **VG** **GF**

A vibrant mix of plump, briny olives gently infused with citrus, herbs, and warm spices ..... 5.25

### Home-made scotch egg

A homemade Scotch egg is a proper British classic: hearty, rustic, and deeply satisfying. At its best, it's a perfect balance of textures — a crisp golden shell giving way to savoury sausage meat and a tender egg inside. .... 6.95

### Corn fritters and corn ribs with sweet chilli sauce **VG** **GFO**

Corn fritters are light, golden, pan-fried cakes made from a batter of sweetcorn kernels. Corn ribs are corn cobs cut into long quarters. They're juicy, smoky, and slightly chewy, with caramelised edges and loads of flavour. .... 6.50

### Homemade Sausage roll with onion chutney ..... 5.95

A large sausage roll with onion chutney is a warm, golden, flaky pastry wrapped around seasoned sausage meat, served with a rich, slow-cooked onion relish that brings sweetness, acidity, and depth. The combination turns a simple British classic into something far more indulgent.

### Arancini **V**

Arancini are deep-fried spheres of risotto, stuffed with savoury fillings with a roasted aioli dip ..... 5.25

### Grazing plate to share ..... 18.95

A selection of the above, great to share!

## BURGERS

All burgers served with fries.

### Beef burger **GFO** 15.50

A thick, hand-formed patty of seasoned British beef, grilled for a caramelised crust and juicy centre. Served in a toasted brioche bun with crisp lettuce, sliced tomato, red onion, and a rich house sauce

### Chicken burger **GFO** 15.50

Tender chicken breast, marinated for flavour and lightly crumbed for a crisp bite. Served in a toasted brioche bun with crisp lettuce, sliced tomato, red onion, and a rich house sauce

### Vegan burger **VG** **GFO** 15.50

A plant-based patty offering a satisfying texture and deep savoury flavour. Served in a vegan bun with crisp salad, tomato and caramelised onions

### Cake of the day £5.50

Please ask for cake of the day

Add any coffee for £2

### EXTRAS

Bacon ..... 1.75

Vegan Bacon ..... 2.50

Fried Egg ..... 1.50

Cheddar Cheese ..... 1.75

Vegan Smoked Cheese ..... 2.50

Stilton ..... 1.95

## LUNCH MENU

Please see other side for allergens and descriptions

### STARTERS

Soup of the day

Home-made scotch egg

Confit of baby plum tomatoes and garlic bruschetta **V**

### MAINS

Golden Crispy Fish & Chips

Moules Mariniere

Bangers & Mash

Pear, Walnut & Stilton Salad **V** **VG** **GFO**

Beef Burger, Chicken Burger or Vegan Burger

### DESSERTS

Crumble of the day **V**

Triple chocolate brownie **V**

Ice-cream (2 scoops) **V** **GF**

**V** Vegetarian

**VG** Vegan

**GF** Gluten Free

**VGO** Vegan Option

**GFO** Gluten Free Option

Allergen Key: C Crustaceans Ce Celery D Dairy E Eggs F Fish G Gluten L Lupin Ma Molluscs Mu Mustard N Nuts P Peanuts S Soya SD Sulphur Dioxide Se Sesame

