AUTUMN DINING

People's Park Tavern

SNACKS & SHARERS

ROSEMARY SKIN-ON FRIES 6
A HINT OF ROSEMARY AND A SPRINKLE OF SEA SALT

BUTTERMILK CHICKEN STRIPS 12.5
WITH SRIRACHA DIP

PIGS 'N BLANKETS 9
WITH A HONEY MUSTARD DIP

GARLIC & BASIL OLIVES 5
HERBY, MEDITERAINAN FLAVOURS

SALT & PEPPER SQUID 11
WITH ZESTY LIME & AIOLI DIP

HALLOUMI & SRIRACHA MAYO 10.5
DEEP FRIED TO PERFECTION

BUFFALO CHICKEN WINGS 10.5
BLUE CHEESE DIP

BUFFALO CAULIFLOWER WINGS 9
VEGAN BLUE CHEESE DIP

BEETROOT FALAFEL 9
CRISP ON THE OUTSIDE, WITH TAHINI DIP

KIDS

CHICKEN NUGGETS & FRIES 9
BITE SIZE, SERVED WITH KETCHUP & MAYO

CHEESEBURGER & FRIES 12.5
A SCALED DOWN VERSION OF THE CLASSIC

CUMBERLAND SAUSAGE & FRIES 11.5
COMFORT FOOD AT ITS BEST

TOMATO PASTA 9
EASY PEASY PENNE AND SIMPLE SAUCE

BURGERS & DAWGS

THE PEOPLE'S BEEF BURGER & FRIES 18.5
DOUBLE PATTY LOADED WITH AMERICAN CHEESE, CARAMELISED ONIONS, GHERKIN & HOT MAYO

THE PEOPLE'S VEGAN BURGER & FRIES 17.5
SPICY BEETROOT PATTY WITH WINTER SLAW

BUTTERMILK CHICKEN BURGER & FRIES 18
BUTTERMILK CHICKEN FILLET WITH LETTUCE, BEEF TOMATO & SRIRACHA MAYO

BOCKWURST DOG & FRIES 16
MILD, SMOKEY SAUSAGE IN A BRIOCHE DOG, TOPPED WITH CRISPY ONIONS, MUSTARD & KETCHUP

VEGAN BOCKWURST DOG & FRIES 16
A PLANT-BASED SAUSAGE IN A BRIOCHE DOG, TOPPED WITH CRISPY ONIONS, MUSTARD & KETCHUP

MAIN DISHES

TRADITIONAL FISH & CHIPS 19
ALE BATTERED HADDOCK, THICK CUT CHIPS, MUSHY PEAS & TARTARE SAUCE

STEAK & ALE PIE 17
SERVED WITH RICH GRAVY, MASH AND FRESH TENDERSTEM BROCCOLI

CRISPY CHICKEN SCHNITZEL 16
WITH MESSY FRIES & TANGY LEMON MAYO

VEGAN CHORIZO & BUTTERBEAN PIE 16
WITH VEGAN GRAVY, THICK CUT CHIPS & TENDERSTEM BROCCOLI

BANGERS & MASH 15
SUCCULENT CUMBERLANDS WITH RICH GRAVY, MASH AND FRESH TENDERSTEM BROCCOLI

LOADED NACHOS 14
MADE FOR SHARING. CRISPY NACHOS LOADED WITH CHEESE, SALSA, GUACAMOLE & SOURED CREAM
ADD CHICKEN 4