

Please note, an optional 10% service charge is automatically applied on all tables.

NIBBLES

Folded Garlic Bread (VA) - 5.5
Folded pizza dough with garlic butter.
Add smoked provolone cheese - 1.5

Holy Trinity Olives 🌿 - 4.5

Mezze Plate (V) - 8
Seasonal dips & olives with warm focaccia bread.

Truffle & Aioli Crisps (V) - 4.5
With fresh milled parmesan reggiano.

SMALL PLATES

Lasagne Croquette - 8.5
Deep fried lasagne fritter, with Napoli sauce, béchamel & freshly grated parmesan.

Moroccan Chicken Skewers - 8.5
Chicken skewers in a mild spice marinade served with roasted aubergine cous cous & red pepper relish.

Tomato, Basil & Mozzarella Arancini (V) - 8.5
Served with pesto Aioli & fresh basil.

Margarita King Prawn Skewer - 11.5
Skewered king prawns marinated in achiote, agave & lime syrup with smoked salt & green mango salad.

Spiced Lamb Koftas - 10.5
Spiced lamb meatballs served with rose harissa tomato stew & crumbled feta with crispy oregano.

Roasted Beetroot Salad 🌿 - 9
Roasted in the skin, served with horseradish Labnah & pickled pecans.

SALADS

Penelope's Caesar salad - 9.5
Baby gem & romaine lettuce, grated parmesan, herb focaccia croutons & crispy bacon with caesar dressing.

Add protein:
Roasted salmon - 6.5
Chicken breast - 5.5
Chorizo - 4.5
6oz rump steak - 7.5

Pear & Burrata salad - 14
Burrata, roasted pear, radicchio, Tuscan ham & balsamic dressing.

Slow Cooked Lamb Nicoise - 13.5
Lamb shoulder, green beans, new potatoes, olives, cherry tomatoes, golden sultanas, toasted pine nuts & a poached egg with pesto.

Sesame & Honey Crusted Feta salad (V) - 13.5
Sesame & honey crusted feta, olives, cherry tomatoes, cucumber, shallots & fresh oregano with rocket & balsamic dressing.

PENELOPE'S

— ON THE PARK —

SUNDAY ROASTS (VA)

Ask your server for this weeks choices
2 courses £30.95pp
3 courses £34.95pp

SIDES

Yorkshire Puddings - 1.5 each

Pigs in Blankets - 7.5
Tossed in honey mustard & rosemary salt.

Roasted Potatoes - 6.5
Mini rosemary roasted potatoes with a pot of house gravy.

Cranberry, Pistachio & Sausageat Stuffing (VA) - 5
Seasonal Greens (V) (VA) - 5.5
Extra Gravy - 4
Mashed Potatoes - 5

PASTA

(Gluten-Free alternatives available)

Beef Shin Ragu & Nduja Lasagne - 16.5
Slow braised beef shin ragu & nduja lasagne with Hot Honey crust, served with Napoli sauce & freshly shaved parmesan.

Classic Carbonara - 16.5
Cured pancetta, egg yolk & parmesan with homemade fresh pasta.

Beef Shin Ragu 'Bolognese Blanc' - 17.5
Beef shin ragu, tomato Napoli sauce & cream with homemade fresh pasta, parmesan cheese & chives.

Chevre Linguine (V) - 15.5
Goats cheese, sun blushed tomatoes, artichokes & olives in a cream sauce with wilted rocket & toasted pine nuts.

Salmon Alfredo - 18.5
Hot smoked salmon in parmesan cream, asparagus, spinach & poached egg with homemade fresh pasta.

Chicken & Chorizo Pasta - 17.5
Marinated chicken breast, baby chorizo pan roasted, with Napoli sauce, mascarpone & peppadew peppers with homemade fresh pasta & coriander.

Gnocchi Verde 🌿 - 16
Crispy Gnocchi Pearls, tossed in pesto with vegan stracciatella & fresh basil.

Gnocchi Nduja - 16.5
Gnocchi pearls crisped in nduja, with peppadew peppers, goats cheese crema & crispy sage.
Add chicken - 5

🌿 - Plant Based | (V) - Vegetarian | (VA) - Vegan Alternative

NAPOLETANA PIZZAS

Our Neapolitan style, 24 hour proven sourdough bases are made fresh in-house daily.

Classic Margherita (VA) - 13
Napoli tomato base with fior di latte, buffalo mozzarella & fresh basil. Finished with rocket & basil oil.

Hot Pepe Diavola - 14.5
Napoli Tomato base with fior di latte, double pepperoni & fresh chilli.

Capricciosa - 16.5
Napoli tomato base with fior di latte, thinly sliced gammon, wild mushrooms, black olives & artichoke hearts with fresh oregano.

Spiced Lamb Kofta & Feta - 14
Napoli Tomato base with fior di latte, lightly spiced lamb meatballs, feta cheese with rocket & pomegranate pearls.

Goats Cheese Caprese - 14.5
Napoli Tomato base with fior di latte, goats cheese & pesto. Finished with marinated cherry tomatoes, onion jam & fresh torn basil.

The Chicken Parma - 15
Napoli tomato base with fior di latte, crumbed chicken, basil pesto & Tuscan ham shards.

Chicken Caesar - 16.5
Parmesan & mustard blanc base, roast chicken, smoked bacon, finished with finely chopped romaine lettuce & parmesan shavings.

Pea, Courgette & Stracciatella 🌿 - 13.5
Pea Blanc base, petit pois, lemon & thyme courgettes with stracciatella.

Pizza Dips - 3
Penelope's Ranch / Smoked Garlic Aioli / Chilli Hot Honey / Truffle Aioli

SIDES

Thick Cut Beef Dripping Chips - 6

Baby Caesar Salad (V) - 5.5

Asado mixed greens (V) - 5.5

Lemon & Thyme Roasted Courgette & Spinach (V) - 5.5

Greek Fries (V) - 6.5
Fries tossed in feta, garlic oil & oregano.

Bearnaise Sauce - 3.5

Peppercorn Sauce - 3.5