

SEVEN PARK PLACE

BAR & LOUNGE

BITES

Devils on horseback
filled with Alberts Victorian
chutney **gf**

£6.5

Salsify beignets

honey and Colman's
mustard dip **vt/vr**

Pickled vegetables **gf/pb**

Mansergh Hall Ruskin's
ewes milk cheddar

rosemary and olive oil **gf/pb**

Slow cooked beef
croquettes

horseradish dip

Cheshire cheese and
Montgomery

cheddar muffin **vt**

£7.5

Lune valley Duroc
pork sausage roll

homemade Yorkshire relish

£8.5

Whipped ricotta

apple reduction, truffle **vt**

£9.5



Unwind amidst stunning art and explore a menu featuring Chef William Drabble's delectable tapas that will complement your choice of seven seasonal punch bowls, four signature art-inspired cocktails, and an "exquisite Wines by the Glass" selection. Seven Park Place Bar & Lounge not only offers a refined and playful experience for every palate but also a delightful Afternoon Tea inspired from recipes from the book of Queen Victoria's personal chef, Francatelli.

8 Oz Rib Eye Steak

beef rib eye with bordelaise sauce **gf**

£48

The St. James's Burger

2x 4 oz beef burgers topped with Montgomery cheddar, pickled gherkins, potato brioche bun, white cabbage slow cooked in white wine, rich madeira jus

£28

Caesar salad with griddled herb-fed
chicken breast

Gem lettuce bound in Cesar dressing topped with croutons, anchovies and 36 month aged parmesan

S/L - £14/ £28

Risotto of cep

with 36 month aged parmesan

S/L - £15/ £30

BUTTER

Sourdough and raw
cultured salted
Bungay butter **vr**

£4.5

SIDES

Mixed leaf salad

honey and balsamic
dressing with croutons **vr**

French fries

£7.5

DESSERTS

Whipped vanilla
cheesecake

with lemon curd
and crumble

Homemade
ice cream

and sorbets,
Francatelli's gauffres **vr**

£9.5

Selection of
3 British cheeses

albert chutney

£15

vt - vegetarian

pb - vegan

vr - vegan upon request

gf - gluten free

Please advise us of any allergies or dietary requirements.
A discretionary service charge of 15% will be added to your bill.
All prices include VAT.



Your feedback
is our secret
ingredient.

Let us know how we did!