

PENELOPE'S

— ON THE PARK —

Glass of Champagne - 16.50
Mimosa - 8.5
Breakfast Margarita - 10.75

ALL DAY BRUNCH

Sausage or Bacon on sourdough (GFA)

Smoked bacon rashers or grilled sausages on sourdough toast - 7.50

Penelope's Breakfast (GFA)

Sausages, bacon rashers, hash browns, roast mushroom, tomato, black pudding, baked beans, toast & eggs your way - 14.95

Penelope's Plant Based Breakfast (VE) (GFA)

Sausages, black pudding, spinach, beetroot hummus, smashed avocado, with seed mix, roast mushroom, tomato, baked beans, hash browns & toast - 14.95

Smashed Avocado on Toast (VA) (GFA)

Smashed avocado served with beetroot hummus, goats cheese, pickled shallots, vierge dressing, poached eggs & seed mix - 15

Turkish eggs (V) (GFA)

Soft poached hens eggs, with garlic labnah, chilli & paprika dukkah served with warm focaccia - 11.50

Double Smash Burger (GFA)

Beef chuck & shortrib double smashed patties, on seeded brioche bun with gherkins, American cheese, tomato, onion & burger sauce served with Rebel seasoned fries. - 17.50

Penelope's Caprese Ciabatta (V)

Tomato, mozzarella, avocado, rocket & basil. Served with Rebel seasoned fries & salad - 12.50

Steak Frites (GF)

6oz Rump steak, Rebel seasoned fries & peppercorn sauce - 16.5 (*Add eggs 2.50*)

Three Homemade Pancakes (VA) (GFA)

With your choice of three toppings: *Amalfi limoncello curd, Pistachio Sauce, Nutella, hazelnut praline, Oreo crumb, Bueno sauce, Biscoff spread, Biscoff crumb, whipped cream, strawberries, blueberry compote, blackberries, banana* - 12.50

Grilled Peri Chicken Burger (GFA)

Grilled chicken breast on seeded brioche bun, with homemade peri sauce, sour cream, pickled cucumber & burger leaf with Rebel seasoned fries - 17

Steak Sandwich

6oz Rump steak on a ciabatta roll with beer caramelised onions, roasted mushrooms, black pepper aioli & rocket served with Rebel seasoned fries - 17

Chopped Chicken Caesar Wrap

Chicken, bacon, gem lettuce & parmesan cheese finely chopped & tossed in Caesar dressing folded in a sun-dried tomato wrap. Served with Rebel seasoned fries & dressing - 14.50

PENELOPE'S BENEDICTS

Poached eggs on toasted English muffins with hollandaise sauce & house vierge dressing with your choice of:

(Gluten-Free alternatives available)

Chorizo Picante - 14

Smoked Salmon -15

Wild Mushroom with Parsley Butter (V) - 13.50

Sautéed Spinach & Ham - 14

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

STARTERS

Available from 12pm

Penelope's Mozzarella Sticks (V)

Deep fried crumbed mozzarella sticks with Napoli tomato sauce, pesto aioli & hot honey sauce - 11.50

Moroccan Chicken Skewers (GFA)

Chicken skewers in a mild spice marinade served with roasted aubergine cous cous & red pepper relish - 12.50

Carbonara Croquettes

Cacio e pepe aioli, garlic pangrattato & pancetta - 11

Folded Garlic Bread (VA)

Folded pizza dough with garlic butter - 5.50

Add smoked provolone cheese 1.5 | Add fresh tomato 2.00

Momma Becca's Garlic & Parmesan Dough Rolls (V)

Garlic & parmesan crispy dough rolls served with garlic butter & Napoli tomato sauce - 7.50

PASTA

Available from 12pm (Gluten-Free alternatives available)

Upgrade any pasta dish to be served in a garlic bread bowl - 8.50

Classic Carbonara

Cured pancetta, egg yolk & parmesan with fresh spaghetti pasta - 17

Add roasted chicken - 5

Ragu Rigatoni Bolognese

Beef shin ragu, Napoli tomato sauce, freshly milled parmesan cheese & chives with fresh rigatoni pasta - 18

Salmon Alfredo

Hot smoked salmon in parmesan cream, with asparagus, spinach, poached egg & fresh Mafalde pasta - 19

Chicken & Chorizo

Marinated chicken breast, pan roasted baby chorizo, Napoli tomato sauce, mascarpone, coriander & peppadew peppers with fresh Mafalde pasta - 18

Penelope's Spaghetti and Meatballs (VA)

Veal & pork meatballs in Napoli sauce with chilli flakes, burrata & basil - 17.50

Amatriciana

Crispy pancetta lardons, chilli, black pepper & peppadew peppers in a spiced Napoli sauce, with fresh spaghetti pasta - 18

'Marry Me' Chicken Tagliatelle

Chicken breast & tagliatelle in a Tuscan sauce, with roasted cherry tomatoes, black olive, oregano, mascarpone & parmesan sauce with sundried tomato pesto & garlic pangrattato - 18

Gnocchi Puttanesca (VA)

Capers, black olives, parsley, garlic, chilli & artichokes in tomato Napoli sauce - 17

Add Vegan Chorizo - 4

Penelope's Smoked Beef Short Rib Lasagne

Served in a skillet pan with vodka Napoli tomato sauce & smoked mozzarella. Topped with freshly milled parmesan - 17

Moroccan Roast Butternut Squash Rigatoni (VA)

With blue cheese, kale & crushed hazelnuts - 17.50

CHICKEN PARMS

All chicken parms are served with Napoli tomato sauce, fresh spaghetti & fresh basil pesto.

Classic Chicken Parm

Crispy chicken parmigiana with Napoli tomato sauce & burrata - 21.95

Chicken Vodka Parm

Crispy chicken parmigiana with vodka Napoli tomato sauce, chorizo, peppadew peppers & burrata with chilli oil - 22.50

(VE) - Vegan | (V) - Vegetarian | (VA) - Vegan Alternative |

(GF) - Gluten Free | (GFA) - Gluten Free Alernative

SALADS

Available from 12pm

Penelope's Caesar Salad (V) (GFA)

Baby gem & romaine lettuce, grated parmesan, herb focaccia croutons & crispy bacon with Caesar dressing - 10.50

Add protein:

Roasted salmon 6.50 | Chicken breast 5.50 | Chorizo 4.50 | 6oz rump steak - 7.50

Pear & Burrata Salad (GF)

Burrata, roasted pear, radicchio & Tuscan ham, with balsamic dressing - 14

Penelope's Nutritional Bowl (GFA) (VE)

Red cabbage slaw, edamame beans, cous-cous, hummus, smashed avocado, spinach, roasted sweet potato, mango & tomato salsa & roasted sesame dressing. 10.50

Add Protein:

Chicken Breast 5.50 | Spinach and herb falafels 4.00 (VE) | Roasted Salmon 6.50

NAPOLETANA PIZZAS

Available from 12pm - Our Neapolitan style, 24 hour proven sourdough bases are made fresh in-house daily.

(Gluten-Free alternatives available)

Classic Margherita (VA)

Napoli tomato base with fior di latte, buffalo mozzarella & fresh basil. Finished with rocket & basil oil - 14.50

Roasted Chicken & Nduja

Napoli tomato base with fior di latte, roasted chicken, nduja, roasted red onions & peppadew peppers with a chorizo aioli dressing - 17.50

Hot Pepe Diavolo

Napoli tomato vodka sauce base with smoked scamorza cheese, double pepperoni & chilli flakes - 17.50

Capricciosa

Napoli tomato base with fior di latte, thinly sliced gammon, wild mushrooms, black olives & artichoke hearts with fresh oregano - 17

Buffalo Chicken Pizza

Napoli tomato base with roasted chicken breast in buffalo sauce, roasted red onions & spinach. Finished with ranch dressing - 17.50

Goats Cheese Caprese

Napoli tomato base with fior di latte, goats cheese & pesto. Finished with marinated cherry tomatoes, onion jam & fresh torn basil - 16.50

Pizza Mortazza

Basil pesto blonde base, fior de latte, mortadella, burrata & roasted cherry tomatoes with pine nuts - 18.50

Salmon Florentine

Napoli tomato base with fior de latte, hot smoked salmon, spinach, asparagus & a hens egg - 17

Lamb Kofta Pizza

Napoli tomato base with lamb koftas, roasted peppers & wild mushrooms, finished with red pepper aioli & rocket - 18.50

Honey Roast Pumpkin Pizza (VE)

Honey roast pumpkin base, hazelnuts, roasted fig, vegan blue cheese & crispy kale - 17

Pizzas Dips

Penelope's Ranch | Smoked Garlic Aioli | Chilli Hot Honey | Truffle Aioli | Chorizo Aioli -3

SIDES

Available from 12pm

Baby Caesar Salad (V) (GFA) - 5.50

Rebel Seasoned Fries (VE) (GF)

With our signature seasoning - 4.50

Greek Fries (VA) (GF)

Rebel seasoned fries tossed in feta, garlic oil & oregano - 6.50

Nduja Fries (GF)

Rebel seasoned fries tossed in nduja, with chorizo aioli & finished with hot honey - 6.50

Truffle & Parmesan Fries (V) (GF)

Served with truffle aioli - 6.50



ALLERGENS - We can't guarantee any of our food is suitable for those with allergies due to a high risk of cross contamination in our multi-ingredient kitchens. If you are interested in an allergen or ingredient in our food, please check our full ingredient information from our management team or senior chef on duty.

Scan here for allergens and please make your server aware of any allergies that you have before ordering.



PENELOPE'S

— ON THE PARK —

NIBBLES

Folded Garlic Bread (VA)

Folded pizza dough with garlic butter - 5.50

Add smoked provolone cheese - 1.5 Add fresh tomato - 2

Holy Trinity Olives (V) - 4.50

Mezze Plate (V)

Seasonal dips & olives with warm focaccia bread - 8

Truffle & Aioli Crisps (V)

With freshly milled parmesan - 4.50

Momma Becca's Garlic & Parmesan Dough Rolls (V)

Garlic & parmesan crispy dough rolls served with garlic butter & Napoli tomato sauce - 7.5

STARTERS

Penelope's Mozzarella Sticks (V)

Deep fried crumbed mozzarella sticks with Napoli tomato sauce, pesto aioli & hot honey sauce - 11.50

Carbonara Croquettes

Cacio e pepe aioli, garlic pangrattato & pancetta - 11

Moroccan Chicken Skewers (GFA)

Chicken skewers in a mild spice marinade, served with roasted aubergine cous cous & red pepper relish, seared on our live fire Asado grill - 12.50

Spinach & Herb Falafels (VE)

Harissa & tomato chick peas, pomegranate salad with mint yogurt dressing 10.50

Lamb Koftas

Grilled lamb koftas served on flat bread, with tabbouleh, whipped feta cheese & macerated tomato - 12.50

King Prawn & Roasted Salmon Salad (GFA)

Served with apple, chilli salsa, pickled cucumber, marie rose & charred granary bread - 13.50

Moroccan Hummus (GF) (VE)

With spiced roasted butternut squash, mixed baby herb & pomegranate salad - 10.50

SALADS

Penelope's Caesar salad (V)

Baby gem & romaine lettuce, grated parmesan, herb focaccia croutons & crispy bacon with caesar dressing - 10.5

Add protein:

Roasted salmon - 6.50 | Chicken breast - 5.50 | Chorizo - 4.50 | 6oz rump steak - 7.50

Pear & Burrata salad (V) Burrata, roasted pear, radicchio, Tuscan ham & balsamic dressing - 14

Penelope's Nutritional Bowl (GFA) (VE)

Red cabbage slaw, edamame beans, couscous, hummus, smashed avocado, spinach, roasted sweet potato, mango & tomato salsa & roasted sesame dressing. 10.50

Add Protein:

Chicken Breast 5.50 | Spinach and herb falafels 4 (VE) | Roasted Salmon 6.50

SUNDAY ROASTS (VA)

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

SIDES

Yorkshire Puddings - 1.50 each

Pigs in Blankets

Tossed in honey mustard & rosemary salt - 7.50

Roasted Potatoes - 6.50

Cranberry, Pistachio & Sausage meat Stuffing (VA) - 5

Seasonal Greens (V) (VA) - 5.50

Mashed Potatoes - 5

PASTA

(Gluten-Free alternatives available)

Upgrade any pasta dish to be served in a garlic bread bowl - 8.50

Classic Carbonara

Cured pancetta, egg yolk & parmesan with fresh spaghetti pasta - 17

Add roasted chicken - 5

Ragu Rigatoni Bolognese

Beef shin ragu, Napoli tomato sauce, freshly milled parmesan cheese & chives with fresh rigatoni pasta - 18

Salmon Alfredo

Hot smoked salmon in parmesan cream, with asparagus, spinach, poached egg & fresh Mafalde pasta - 19

Chicken & Chorizo

Marinated chicken breast, pan roasted baby chorizo, Napoli tomato sauce, mascarpone, coriander & peppadew peppers with fresh Mafalde pasta - 18

Gnocchi Puttanesca (GF) (VA)

Capers, black olives, parsley, garlic, chilli & artichokes in tomato Napoli sauce - 17.00

Add Vegan Chorizo. 4.00

Amatriciana

Crispy pancetta lardons, chilli, black pepper & peppadew peppers in a spiced Napoli sauce, with fresh spaghetti pasta - 18

'Marry me' chicken tagliatelle

Chicken breast & tagliatelle in Tuscan sauce, with roasted cherry tomatoes, black olive, oregano, mascarpone & parmesan sauce with sun dried tomato pesto & garlic pangrattato - 18

Moroccan Roast Butternut Squash Rigatoni

With blue cheese, kale & crushed hazelnuts. 17.50

Penelope's Smoked Beef Short Rib Lasagne

Served in a skillet pan with vodka Napoli tomato sauce & smoked mozzarella. Topped with freshly milled parmesan - 17

CHICKEN PARMS

All chicken parms are served with Napoli tomato sauce, fresh spaghetti & fresh basil pesto.

Classic Chicken Parm

Crispy chicken parmigiana with Napoli tomato sauce & burrata - 21.95

Chicken Vodka Parm

Crispy chicken parmigiana with vodka Napoli tomato sauce, chorizo, peppadew peppers & burrata with chilli oil - 22.50

NAPOLETANA PIZZAS

(Gluten-Free alternatives available)

Classic Margherita (VA)

Napoli tomato base with fior di latte, buffalo mozzarella & fresh basil. Finished with rocket & basil oil - 14.50

Roasted Chicken & Nduja

Napoli tomato base with fior di latte, roasted chicken, nduja, roasted red onions & peppadew peppers with a chorizo aioli dressing - 17.50

Hot Pepe Diavolo

Napoli tomato vodka sauce base with smoked scamorza cheese, double pepperoni & chilli flakes - 17.50

Capricciosa

Napoli tomato base with fior di latte, thinly sliced gammon, wild mushrooms, black olives & artichoke hearts with fresh oregano - 17

Goats Cheese Caprese

Napoli tomato base with fior di latte, goats cheese & pesto. Finished with marinated cherry tomatoes, onion jam & fresh torn basil - 16.50

Pizza Mortazza

Basil pesto blonde base, fior de latte, mortadella, burrata & roasted cherry tomatoes with pine nuts - 18.50

Lamb Kofta Pizza

Napoli tomato base with lamb koftas, roasted peppers & wild mushrooms, finished with red pepper aioli & rocket - 18.50

Salmon Florentine

Napoli tomato base with fior de latte, hot smoked salmon, spinach, asparagus & a hens egg - 17

Buffalo chicken pizza

Napoli tomato base with roasted chicken breast in buffalo sauce, roasted red onions and spinach. Finished with ranch dressing. 17.50

Honey Roast Pumpkin Pizza

Honey roast pumpkin base, hazelnuts, roasted fig, vegan blue cheese & crispy kale - 17

Pizzas Dips

Penelope's Ranch | Smoked Garlic Aioli | Chilli Hot Honey | Truffle Aioli | Chorizo Aioli - 3

SIDES

Baby Caesar Salad (V) (GFA) - 5.50

Rebel Seasoned Fries (GF)

With our signature seasoning - 4.50

Greek Fries (VA) (GF)

Rebel seasoned fries tossed in feta, garlic oil & oregano - 6.50

Nduja Fries (GF)

Rebel seasoned fries tossed in nduja, with chorizo aioli & finished with hot honey - 6.50

Truffle & Parmesan Fries (V) (GF)

Served with truffle aioli - 6.50

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

(GF) - Gluten Free | (GFA) Gluten Free Alternative

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



PENELOPE'S

— ON THE PARK —

SUNDAY MENU

ALLERGENS - We can't guarantee any of our food is suitable for those with allergies due to a high risk of cross contamination in our multi-ingredient kitchens. If you are interested in an allergen or ingredient in our food, please check our full ingredient information from our management team or senior chef on duty.

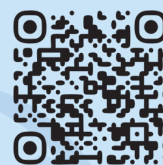
Scan here for allergens and please make your server aware of any allergies that you have before ordering.





ALLERGENS - We can't guarantee any of our food is suitable for those with allergies due to a high risk of cross contamination in our multi-ingredient kitchens. If you are interested in an allergen or ingredient in our food, please check our full ingredient information from our management team or senior chef on duty.

Scan here for allergens and please make your server aware of any allergies that you have before ordering.



NIBBLES

Folded Garlic Bread (VA)
Folded pizza dough with garlic butter - 5.50
Add smoked provolone cheese - 1.5 | Add fresh tomato - 2

Holy Trinity Olives (V) - 4.50

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

Truffle & Aioli Crisps (V)
With freshly milled parmesan - 4.50

Momma Becca's Garlic & Parmesan Dough Rolls (V)
Garlic & parmesan crispy dough rolls served with garlic butter & Napoli tomato sauce - 7.50

STARTERS

Penelope’s Mozzarella Sticks (V)
Deep fried crumbed mozzarella sticks with Napoli tomato sauce, pesto aioli & hot honey sauce - 11.50

Moroccan Chicken Skewers (GFA)
Chicken skewers in a mild spice marinade, served with roasted aubergine couscous & red pepper relish, seared on our live fire Asado grill - 12.50

Carbonara Croquettes
Cacio e pepe aioli, garlic pangrattato & pancetta - 11.00

Spinach & Herb Falafels (VE)
Harissa & tomato chick peas, pomegranate salad with mint yogurt dressing 10.50

Moroccan Hummus (GF) (VE)
With spiced roasted butternut squash, mixed baby herb & pomegranate salad - 10.50

Lamb Koftas
Grilled lamb koftas served on flat bread, with tabbouleh, whipped feta cheese & macerated tomato - 13

King Prawn & Roasted Salmon Salad (GFA)
Served with apple, chilli salsa, pickled cucumber, marie rose & charred granary bread - 13.50

Pear & Burrata Salad (GF)
Burrata, roasted pear, radicchio & Tuscan ham, with balsamic dressing - 14

MAINS

Penelope’s 24-Hour Chicken (GF)
½ boneless chicken, glazed with our harissa & nduja romesco sauce. Served with crushed ratte potatoes, spinach & salsa rosso, charred on our live fire Asado grill - 18.50

Grilled Spring Lamb Rump (GF)
Lentil & dukkah salad with smoked aubergine, heirloom tomatoes, pickled carrots, mint, & tahini & coconut dressing - 26.50

Roasted Soy & Ginger Salmon Fillet (GF)
With sauteed sesame bok choy, matcha sweet potato puree, pickled carrots & paprika oil - 19.50

Charred Cornfed Chicken (GF)
Cornfed chicken supreme with paprika salt rub, served with chorizo, saffron white wine rice, lemon aioli & paprika oil, charred on the live fire Asado grill - 19.50

Lobster Ravioli
Butterflied lobster tail with garlic butter, served with lobster ravioli, pea puree, pea salsa & macerated tomato salad, grilled on the live fire Asado grill - 38.50

Crispy Seabass Fillet (GF)
Served with chilli crab mash, parsley sauce & macerated tomato salad - 21.50

NAPOLETANA PIZZAS

(Gluten-Free alternatives available)

Classic Margherita (VA)
Napoli tomato base with fior di latte, buffalo mozzarella & fresh basil. Finished with rocket & basil oil - 14.50

Roasted Chicken & Nduja
Napoli tomato base with fior di latte, roasted chicken, nduja, roasted red onions & peppadew peppers with a chorizo aioli dressing - 17.50

Hot Pepe Diavolo
Napoli tomato vodka sauce base with smoked scamorza cheese, double pepperoni & chilli flakes - 17.50

Capricciosa
Napoli tomato base with fior di latte, thinly sliced gammon, wild mushrooms, black olives & artichoke hearts with fresh oregano - 17

Buffalo Chicken Pizza
Napoli tomato base with roasted chicken breast in buffalo sauce, roasted red onions and spinach. Finished with ranch dressing. 17.50

Goats Cheese Caprese
Napoli tomato base with fior di latte, goats cheese & pesto. Finished with marinated cherry tomatoes, onion jam & fresh torn basil - 16.50

Lamb Kofta Pizza
Napoli tomato base with lamb koftas, roasted peppers & wild mushrooms, finished with red pepper aioli & rocket - 18.50

Salmon Florentine
Napoli tomato base with fior de latte, hot smoked salmon, spinach, asparagus & a hens egg - 17

Pizza Mortazza
Basil pesto blonde base, fior de latte, mortadella, burrata & roasted cherry tomatoes with pine nuts - 18.50

Honey Roast Pumpkin Pizza (VE)
Honey roast pumpkin base, hazelnuts, roasted fig, vegan blue cheese & crispy kale - 17

Pizzas Dips

Penelope’s Ranch | Smoked Garlic Aioli | Chilli Hot Honey | Truffle Aioli | Chorizo Aioli - 3

LIVE FIRE ASADO GRILL

Our live fire Asado grill showcases the art of fire cooking, an open flame grill where premium meats and seasonal ingredients are slow cooked over charcoal infusing every bite with rich smokey flavour.

All served with horseradish and roasted onion puree, pickled beech mushrooms in red wine jus, tarragon butter, watercress salad & thick cut beef dripping chips.

10oz Grassfed Ribeye - 38

8oz Filet Mignon - 40

16oz Chateaubriand - 85

Steak Additions -

Whole grilled lobster tail with garlic butter - 25
Bearnaise sauce - 3.50
Peppercorn sauce - 3.50
Chimmichurri - 3.50

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

PASTA

(Gluten-Free alternatives available)
Upgrade any pasta dish to be served in a garlic bread bowl - 8.50

Classic Carbonara
Cured pancetta, egg yolk & parmesan with fresh spaghetti pasta - 17
Add roasted chicken - 3

Ragu Rigatoni Bolognese
Beef shin ragu, Napoli tomato sauce, parmesan cheese & chives with fresh rigatoni pasta - 18

Salmon Alfredo
Hot smoked salmon in parmesan cream, with asparagus, spinach, poached egg & fresh Mafalde pasta - 19

Chicken & Chorizo
Marinated chicken breast, pan roasted baby chorizo, Napoli tomato sauce, mascarpone, coriander & peppadew peppers with fresh Mafalde pasta - 18

Penelope’s Spaghetti & Meatballs (VA)
Veal & pork meatballs in Napoli sauce with chilli flakes, burrata & basil - 17.50

Amatriciana
Crispy pancetta lardons, chilli, black pepper & peppadew peppers in a spiced Napoli sauce, with fresh spaghetti pasta - 18

‘Marry Me’ Chicken Tagliatelle (GFA)
Chicken breast & tagliatelle in Tuscan sauce, with roasted cherry tomatoes, black olive, oregano, mascarpone & parmesan sauce with sun dried tomato pesto & garlic pangrattato - 18.00

Gnocchi Puttanesca (GF) (VA)
Capers, black olives, parsley, garlic, chilli & artichokes in tomato Napoli sauce - 17.00
Add Vegan Chorizo. 4.00

Penelope’s Smoked Beef Short Rib Lasagne
Served in a skillet pan with vodka Napoli tomato sauce & smoked mozzarella. Topped with freshly milled parmesan. - 17

Moroccan Roast Butternut Squash Rigatoni (VA)
With blue cheese, kale & crushed hazelnuts. 17.50

CHICKEN PARMS

All chicken parms are served with Napoli tomato sauce, fresh spaghetti & fresh basil pesto.

Classic Chicken Parm
Crispy chicken parmigiana with Napoli tomato sauce & burrata - 21.95

Chicken Vodka Parm
Crispy chicken parmigiana with vodka Napoli tomato sauce, chorizo, peppadew peppers & burrata with chilli oil - 22.50

SIDES

Thick Cut Beef Dripping Chips (GF) - 6

Baby Caesar Salad (V) (GFA) - 5.50

Asado Mixed Greens (VA) (GF) - 5.50

Rebel Seasoned Fries (VE) (GF)
With our signature seasoning - 4.50

Greek Fries (VA) (GF)
Rebel seasoned fries tossed in feta, garlic oil & oregano - 6.5

Nduja Fries (GF)
Rebel seasoned fries tossed in nduja, with chorizo aioli & finished with hot honey - 6.50

Truffle & Parmesan Fries (V) (GF)
Served with truffle aioli - 6.50

*(VE) -Plant Based | (V) - Vegetarian | (VA) - Vegan Alternative
(GF) - Gluten Free | (GFA) Gluten Free Alternative*

PENELOPE'S

— ON THE PARK —

BREAKFAST

Served until 5pm | 12pm on Sunday

Kids' Breakfast (VA) (GFA)

Sausage, bacon, hash brown, beans, egg & thick cut toast - 7.5

Mini Plant Based Breakfast (GFA)

Vegan sausage, avocado, mushroom, beans, hash brown and toast - 7.50

Add egg 1.50

Kids' Eggs on Toast (V) (GFA)

Scrambled, poached or fried eggs served on bloomer toast - 4.50

Kids' Smashed Avocado (V) (GFA)

Smashed avocado on toast, served with a poached egg - 7.50

Kids' Pancakes (V) (GFA)

2 Pancakes with your choice of 2 toppings:

Amalfi Limoncello curd, Pistachio Sauce, Nutella, Hazelnut sauce, Oreo crumb, Bueno Sauce, Biscoff spread, Biscoff crumb, whipped cream, strawberries, blueberry compote, blackberries, banana. - 7.50

Beans on Toast (GFA)

Beans on toast with cheese - 4.50

Sausage or Bacon on toast (GFA)

Your choice of sausage or bacon on toast, served with beans - 5.00

LUNCH / DINNER

Served from 12pm

Kids' Pizza (V) (GFA)

Margherita with your choice of two toppings. (Ham, chicken, mushroom, pepperoni, pineapple, sweetcorn) - 7.50

Gnocchi with Pesto (GF) - 7.50

Buttermilk Fried Chicken Goujons

Served with your choice of fries or spaghetti (plain or Napoli) - 7.50

Battered Fish Goujons

Served with your choice of fries or spaghetti (plain or Napoli) - 7.50

Chicken Salad (GFA)

Grilled chicken & bacon salad with parmesan & black pepper dressing - 7.50

Mini Smash Burger (GFA)

Served with your choice of fries or spaghetti (plain or Napoli) - 7.50

Mini Chicken Parm

Served with your choice of fries or spaghetti (plain or Napoli) - 7.50

DESSERT

Served from 12pm

Chocolate Brownie

With vanilla ice cream - 7.50

Kids Sundae (VA) (GFA)

Chocolate or Strawberry Ice Cream, with whipped cream & sprinkles - 7.50

Nutella Dough Petals

Serve with Nutella & strawberries - 7.50

(VE) - Plant Based | (V) - Vegetarian | (VA) - Vegan Alternative
(GF) - Gluten Free | (GFA) - Gluten Free Alternative



PENELOPE'S

— ON THE PARK —

ALLERGENS - We can't guarantee any of our food is suitable for those with allergies due to a high risk of cross contamination in our multi-ingredient kitchens. If you are interested in an allergen or ingredient in our food, please check our full ingredient information from our management team or senior chef on duty.

Scan here for allergens and please make your server aware of any allergies that you have before ordering.





PENELOPE'S

— ON THE PARK —

DRINKS MENU

COCKTAILS

Breakfast Margarita - 10.75

Blanco Tequila, Triple Sec, Lemon,
Sugar Syrup & Marmalade.

Bloody Mary - 10.75

Absolut Vodka, Lemon, Tobasco,
Worcestershire Sauce, Tomato Juice, Salt & Pepper.

Peach & Chai Mojito - 10.75

Havana 3, Peach, Chai tea syrup,
lime & mint.

French Blonde - 10.75

Beefeater Gin, Lillet Blanc, Elderflower Liquor,
Sugar Syrup, Lemon Bitters & Grapefruit Juice.

Dragon Daiquiri - 10.95

Havana 3, Passoa, Mango, Pineapple,
Dragon Fruit, Hibiscus Syrup & Lime.

Pornstar Martini - 10.95

Absolut Vanilla, Passoa, Passionfruit &
Pineapple Juice. Served with a shot of Prosecco.

Mimosa - 8.5

Orange & Prosecco.

Negroni - 10.75

Campari, Beefeater Gin, Cocchi Torino.

Picante Margarita - 10.75

Blanco Tequila, Triple Sec, Lime, Pineapple
Juice, Spicy Mango syrup & Habanero Bitters.

Peach Bellini - 10.25

Peche liqueur & Peach Purée topped with Prosecco.

Frozen Limoncello Fizz - 11.25

Limoncello, Beefeater Gin, Lemon, Lemon Sorbet &
Yellow Melon syrup served over Prosecco.

Pit Stop Punch - 11.25

Havana Spiced Rum, Wray & Nephew, Apricot
liquor, Cherry Syrup, Dragon Fruit, Lime,
Cranberry & Pineapple Juice.

Espresso Martini - 10.75

Absolut Vanilla Vodka, Kahlua, Sugar Syrup & Espresso.

Paloma Penny - 10.75

Blanco Tequila, Strawberry Syrup, Jasmine Syrup & Lime. Topped with Ting.

Lemon Cheesecake Martini - 10.75

Limoncello, Licor 43, Vanilla Syrup & Cream.

Cherry Old Fashioned - 13.50

Woodford Reserve, Cherry Brandy, Sugar syrup, Cherry & Angostura bitters.

SPRITZ

Aperol Spritz - 10.75

Aperol, Orange & Soda, topped with Prosecco.

Hugo Spritz - 10.75

St Germain Elderflower Liquor, Lime, Mint, Soda topped with Prosecco.

Sarti Spritz - 10.75

Tropical flavoured alternative to an Aperol spritz.

Limoncello Spritz - 10.75

Limoncello, Fresh Lemons, Soda & Prosecco.

SHARERS

Pineapple Sangria - 19.95

White Wine, Agnes Arber Pineapple Gin, Pineapple Liquor & Pineapple Juice, topped with Ginger ale.

Watermelon Sangria - 19.95

Rosé Wine, Absolut Watermelon, Watermelon Liquor & Watermelon Juice, topped with lemonade.

MOCKTAILS

Crodino Spritz - 7.50

Alcohol free version of an Aperol spritz.

Soft Pornstar - 6.75

Vanilla, Passionfruit, Pineapple & Lemon Juice served with a shot of zero alcohol prosecco.

AF Mimosa - 5.95

Orange Juice topped with zero alcohol prosecco.

Lemon & Mango Fizz - 6.95

Lemon Sorbet, Lemon Juice, Mango, Melon Syrup & zero alcohol prosecco.

Cool Peach Colada - 6.25

Peach, pineapple & coconut cream.



SMOOTHIES

All 6.50

Peach & Strawberry Blossom

Peach, Strawberries, Agave Syrup, Lemon & Pineapple Juice.

Mango Tango

Strawberries, Mango & Orange Juice.

Dragon Passion

Passion Fruit, Mango, Agave Syrup, Dragon Fruit & Pineapple Juice.

Green Machine

Apple Juice, Pear, Mint, Lime juice & Agave.

Glow Up - 8.50

Strawberries, raspberries, açai berry, lemon juice, pink Himalayan salt, agave syrup & coconut water served with a shot of Elle Sera collagen.

Add a shot of Elle Sera collagen to go along side your smoothie - 3



DRAUGHT BEER

Half / Pint

Estrella - 3.25 / 6.50

Lager, 4.6%, Spain

Poretti - 3.40 / 6.75

Lager, 4.8%, Italy

Kronenbourg 1664 Blanc - 3.40 / 6.75

Wheat Beer, 5%, France

Somersby Apple Cider - 2.75 / 5.50

Cider, 4.5%, UK

Brooklyn IPA - 3.25 / 6.50

IPA, 4.3 %, USA

Guinness - 3.25 / 6.50

Stout, 4.1%, Ireland

Estrella 0%- 3.25 / 6.50

Lager, 0%, Spain

BOTTLED BEER

San Miguel - 4.95

Lager, 5%, Spain

Noam - 6.75

Lager, 5.3%, Germany

Corona - 4.95

Lager, 4.5%, Mexico

San Miguel Gluten Free - 4.95

Lager, 5.4%, Italy

1664 Kronenburg Blanc - 4.95

Lager, 5%, France

CIDER BOTTLES

Rekorderlig, Mixed Fruit - 6.50

Rekorderlig, Strawberry & Lime - 6.50



ALCOHOL FREE BEER & CIDER

San Miguel Alcohol Free - 4.50

Lager, 0%, Spain

Estrella 0% (Draught) - 3.25 / 6.50

Lager, 0%, Spain

Corona Cero 0% - 4.75

Lager, 0%, Mexico

Beavertown Lazer Crush IPA - 6

IPA, 0.3%, England

Rekorderlig Strawberry & Lime Cider – 5.50

Cider, 0%, Sweden



WHITE WINE

125ml / 175ml / 250ml / Bottle

Petrarinusa Organic Grillo Sicilia - Italy - 5 / 7.25 / 10 / 30

Produced in the sunny Sicilian hills, this elegant and fresh white wine is a perfect example of their signature white grape variety. Delicate, crisp and full of citrus flavours and a refreshing minerality.

Willowglen Gewürztraminer Riesling - Australia - 5.4 / 7.6 / 10.8 / 32

On the nose you can expect aromas of lychee, rose petal and spice from the Gewurztraminer in the blend. The palate is rounded yet refreshing, with Riesling giving zesty citrus fruit flavours and crisp acidity.

Bericanto Pinot Grigio - Italy - 5.85 / 8.75 / 11.7 / 35

This delicate and fresh Pinot Grigio has intense ripe fruit aromas with hints of white flowers. The palate is light and refreshing with some citrus flavours and a soft texture.

Patriarche Sauvignon Blanc - France - 5.85 / 8.75 / 11.7 / 35

Citrus fruits on the nose, this wonderful wine is fresh and has a well balanced finish. A great citrusy aromatic Sauvignon from the home of this popular grape.

Janelas Antigas Vinho Verde - Portugal - 36

By blending four of the most famous grape varieties of the region, a fresh and fruity wine with a great balance of flavour & acidity is produced.

Tradição Alvrinho - Portugal - 36

Bright lemon-green in colour with an intense nose of grapefruit, lemon, mango and light floral notes. On the palate there's more ripe fruit flavours, some roundness and a lovely freshness.

Villa Blanche Picpoul De Pinet - France - 37

Nose of acacia flowers and broom with citrus notes emerging before finishing on mint, star anise and marine. Very fresh and smooth in the mouth, opening on exotic fruit and finishing with a lightly lemony, mineral, salinity.

Domaine De La Baume Viognier - France - 41

Golden in colour and deliciously rich with notes of white pepper, fresh peach and juicy apricots, intense and full flavoured.

Entreflores Albarino - Spain - 45

An intense and complex white wine with aromas of pineapple, lemon verbena and white flowers. On the palate, it is soft and rounded with ripe fruit flavours, zesty citrus and a fresh, intense finish.

Corte Del Duca Gavi Di Gavi - Italy - 45

This exquisite wine is one of many precious gems of wines from Piedmont. Distinguished by its delicate aroma reminiscent of fresh fruit, it is pale yellow in colour with greenish hues and dry flavour with underlying good acidity.

Pine Forest Gikas - Greece - 45

This modern and innovative Retsina ferments Assyrtko at low temperatures and adds resin for only a short period to give subtle pine character. Flavours of stone fruit, wild flowers & spice.

WHITE WINE

125ml / 175ml / 250ml / Bottle

Havoc & Harmony Sauvignon Blanc - New Zealand - 46

The nose has typically vibrant aromas of ripe gooseberries, herb and nettle. By carefully selecting parcels, an expressive dry white is created that exhibits tropical flavours of pineapple and lime yet retains a crisp citrus acidity to balance the richly textured palate.

Dolianova Prendas Vermentino DOC - Italy - 46

Delicate and fresh with flavours of baked apple, spice and citrus. With a long finish, this is a great example of this Mediterranean grape variety.

Louis Latour Grand Ardèche (Oak) Chardonnay - France - 52

Careful oak barrel ageing adds soft vanilla nuances to a soft, exotic fruit flavoured, long finish and beautifully rounded wine.

Domaine Dupriete Chablis - France - 56

This wine has a pale yellow colour with a fine elegant nose, a beautiful minerality and citrus notes. The palate is precise with a lingering finish.

Guy Saget Pomilly Fume - France - 60

Delicate aromas of freshly cut grass and blackcurrant leaf follow through to a crisp, dry and refreshing palate of citrus flavours and green apple.

Domaine Raffaitan Planchon Sancerre - France - 70

Domaine Raffaitan-Planchon is a small property of only 15 acres in the heart of Sancerre. This wine has typical flavours of citrus and gooseberry with a fabulous mineral crispness.

PENELOPE'S EXCEPTIONAL WHITE WINES

Beauchene Chateauneuf Du Pape Blanc - France - 80

This magnificent dry white from the southern Rhone valley is elegant and full bodied with flavours of peach, mango and a complex oily mouth feel.

Louis Latour Meursault - France - 185

This wine has a pretty pale yellow colour, offering a nose with plenty of fruit flavours: peach, melon and exotic fruits. The palate is very intense with a superb biscuity finish.



ROSE WINE

125ml / 175ml / 250ml / Bottle

Primi Soli Grigio Blush - 5 / 7.25 / 10 / 30

A light, delicate style of rose wine with a soft, refreshing burst of summer red fruits.

Mirada Organic Rose - Spain - 39.50

Pale pink with aromas of wild strawberry, white peach and citrus. The palate is dry, fresh and well rounded with a cleansing mineral finish.

Chemin De Provence Rose - France - 6.75 / 9.75 / 13.65 / 41

Red fruits like raspberries and strawberries on the nose, then more exotic fruit like guava. Clean, fresh palate, emphasising ripe strawberries and perfectly balanced acidity.

Whispering Angel Rose - France - 60

Pretty scent of crushed strawberries, peach, rose-water and orange blossom. On the palate, it is wonderfully dry and crisp with delicate summer berry fruits balanced by citrus zest acidity and a deliciously creamy finish.



RED WINE

125ml / 175ml / 250ml / Bottle

Emotivo Montepulciano d'Abruzzo - 5 / 7.25 / 10 / 30

Soft, ripe fruity flavours, with hints of cherries. Light with delicious acidity.

Trambusti Chianti Celsus - Italy - 5.85 / 8.75 / 11.70 / 35

Grapes from the centre of Tuscany between Florence and Siena are used to make this bright, ruby-red wine with its distinctive herbaceous and red fruit aromas. The blend is 90% Sangiovese and 10% Canaiolo Nero.

Piedra Negra Malbec - Argentina - 5.85 / 8.75 / 11.7 / 35

Bright ruby colour. On the nose red summer fruit aromas dominate with a slight touch of black pepper. The palate is concentrated, with flavours of ripe red berry. Soft tannins give this wine a well rounded structure.

3 Passo Rosso - Italy - 6 / 8.5 / 12 / 36

The wine is deep garnet-red in colour and offers intense notes of ripe fruit on the nose. A powerful palate with rich fruit aromas & slight notes of vanilla. SWA Gold Award.

Domaine Baume Merlot - France - 40

Well rounded with wild strawberry and juicy plum aromas on the nose that are joined by sweet spice flavours on the palate. Warm & silky with a long finish.

Entreflores Rioja - Spain - 40

Ripe red cherry, intense, very clean. Notes of black fruits, toast, cinnamon and toffee. Good structure, meaty and well balanced.

Bericanto Cabernet Sauvignon - Italy - 41

Produced from carefully selected parcels of grapes, this wine is deep and brooding with ripe blackcurrant and sweet oak notes on the nose and fleshy black fruit on the palate. Full bodied with a long finish.

Grand Comtadine Cotes Du Rhone - France - 41

Beautiful garnet red colour. Aromas of savoury red fruits that lead to dark fruits and a spicy depth on the palate. Fleshy and soft tannins.

Conte Nero D'Avola - Italy - 43

Deep dark red colour in the glass. Cassis and vanilla aromas accompanied by tart cherry and chocolate on the palate.

Gran Maestro Primitivo - Italy - 45

Fruity notes of berries and plum jam, with spicy notes like chocolate, vanilla and tobacco. The palate is full and round, with soft tannins and aromas of red berries, herbs and coffee in the lingering finale.

Dolianova Anzenas Cannonau Grenache - Italy - 48

Intense ruby red in colour, there are intense aromas of spiced woodland berries on the nose. The palate is warm and enveloping with more berry flavours and a long finish.

Gikas Cabernet Sauvignon - Greece - 50

Deep ruby in colour with aromas of red fruits and pepper. 12 months ageing in American & French oak barrels give rounded tannins.

Louis Latour Pinot Noir - France - 60

A bright ruby colour with revealing aromas of cassis and raspberries evolving in to a fresh and fruity palate of rounded cherry.

RED WINE

125ml / 175ml / 250ml / Bottle

Marques Del Atrio Rioja - Spain - 60

A deep red colour. The nose has intense berry fruit with sweet vanilla notes present from oak ageing. On the palate there is more ripe berry fruit and sweet spice with supple tannins and a long finish.

Antario Barolo DOCG - Italy - 70

Deep ruby red with a bouquet of violet, spices and pepper. Great depth of character on the palate with classic damson fruit flavours and a good amount of spice.

Altocedro Old Vine Malbec - Argentina - 70

A rich, dynamic wine with ripe dark fruit, plums and raisin flavours supported by well integrated tannins and an abundance of complexity. The finish is clean, long and balanced.

Casa Giona Amarone - Italy - 80

Deep ruby red with aromas of wild berries, currants and oaky spice. On the palate this wine is powerful and rich with flavours of dark berries, dried fruit & sweet spice.

Beauchene Chateauneuf Du Pape - France - 78

A flagship wine with a firm structure and full, rich flavours and harmonious tannins. 65% Grenache, 25% Syrah and 10% Mourvedre.

PENELOPE'S EXCEPTIONAL RED WINES

Chateau D'Anglet - France - 149

Blackberries and freshly ground spice evolve in to a beautifully restrained chewy palate of bramble fruit with a creamy elegance from this sensational vintage.

Chateau Talbot - France - 199

Stunning St-Julien, a saturated purple colour and a cassis- scented nose lead in to a fat and opulent palate of blackcurrant & sumptuous berries.

ALCOHOL FREE WINE

Torres Natureo - White - Muscat - 250ml - 8.50 / Bottle - 25.50

Torres Natureo - Red - Syrah - 250ml - 8.50 / Bottle - 25.50

Torres Natureo - Rose - Syrah - 250ml - 8.50 / Bottle - 25.50

CHAMPAGNE

Glass / Bottle

Laurent-Perrier La Cuvée - France - 16.50 / 99

Laurent-Perrier's signature Champagne, LaCuvée is delicate yet complex with crisp notes of citrus fruit and white flowers, and great length on the finish.

Bollinger Brut - France - 120

This wine shows incredible smooth and creamy fruit with an elegance and finesse equalled by very few other Champagnes.

Laurent-Perrier La Cuvée Rosé - France - 170

This iconic rosé Champagne has great depth and freshness with hints of fresh strawberries, raspberries and wild cherries.

Dom Pérignon - France - 400

Stylish and seductive, open and expressive with delicate ripe stone fruit, floral touches and minerality. Beautifully palate, with hints of honey leading to a polished finish and a touch of crisp grapefruit. Complete and harmonious with an irresistible vibrancy and energy.

Dom Pérignon Rosé - France - 500

Dominated by a sensation of balance, consistency and integration.

PROSECCO

Glass / Bottle

Bericanto Prosecco - Italy - 8.5 / 39.5

Fresh and balanced with fruity notes.

Serenello Rosé Prosecco - Italy - 40

Apale, bright pink colour with a lively persistent foam and intense floral scents accompanied by fruity notes of strawberries.

Sea Change 0% Alcohol Prosecco - Italy - 6 / 27



SOFT DRINKS

Draught Half / Pint

Coca-Cola - 3.25 / 4.25

Diet Coke - 3.25 / 4.25

Lemonade - 3.25 / 4.25

Lime & Soda - 1.75 / 3

Blackcurrant & Soda - 1.75 / 3

Bottles & Cans

Coca-Cola Bottle - 3.75

Diet Coke Bottle - 3.75

Coca Cola Zero Bottle - 3.75

Ting - 3

Ginger Beer - 3

JUICE

Apple - 3.25 / 4.25

Cranberry - 3.25 / 4.25

Orange - 3.25 / 4.25

Pineapple - 3.25 / 4.25

Tomato - 3.25 / 4.25

BOTTLED WATER

Regular / Large

Still - Acqua Panna - 3.5 / 5.50

Sparkling - San Pellegrino - 3.5 / 5.50

HOT DRINKS

*Soy, Almond, Oat, & Coconut Milk
available for 60p extra*

Teas

English Breakfast - 3.50

English Breakfast Decaf - 3.50

Earl Grey - 3.50

Green Tea - 3.50

Chamomile - 3.50

Lemon & Ginger - 3.50

Cranberry & Raspberry - 3.50

Coffee

*Hazelnut, Caramel & Vanilla Syrup
Available - 65p*

Double Espresso - 3.50

Americano - 3.50

Cortado - 3.50

Latte - 4.15

Chai Latte - 4.15

Chai Latte with Espresso - 4.50

Cappuccino - 4.15

Pistachio Cappuccino - 5.25

Flat White - 4.15

Mocha - 4.50

Matcha Latte - 4.65

Strawberry Cold Foam Matcha - 6.25

Fresh strawberries, strawberry syrup,
milk, matcha topped with a strawberry
cold foam.

Hot Chocolate - 4.50

Served with whipped Cream and
marshmallows.

Add a shot of Elle Sera collagen to go
along side your coffee - 3

SPIRITS

Whiskey

Jameson - 4.5
Jim Beam White - 4.5
Jim Beam Honey - 4.5
Maker's Mark - 4.5
Southern Comfort - 4.5
Woodford Reserve - 5.5
Macallan 12yr - 9
Black Bush Irish - 9
Bowmore 15yr - 9
Glenmorangie 10yr - 7

Brandy

Martell - 5
Hennessey XO - 18

Gin

Agnes Arber - 4.5
A.Arber Pineapple - 4.5
A.Arber Rhubarb - 4.5
Beefeater - 4.5
Beefeater Pink - 4.5
Beefeater 24 - 5
Hendricks - 5
Tanqueray - 4.5
Tanqueray 10 - 5.75
Warners Elderflower - 4.5
W. Neil Blood Orange - 4.5
W. Neil Raspberry - 4.5

Rum

Bacardi - 4.5
Havana 3yr - 4.5
Havana Especial - 4.5
Havana Spiced - 4.5
Sailor Jerrys - 4.5
Kraken Spiced - 4.5
Old J Spiced - 4.5
Diplomatico Reserva - 7
El Dorado 12yr - 7
Ron Zacapa 23yr - 8.5

Tequila

Cazcabel Blanco - 5
Cazcabel Coconut - 5
Cazcabel Honey - 5
Don Julio Reposado - 6.5
Olmeca Altos Blanco - 5
Olmeca Altos Reposado - 5.25
818 Blanco - 6.5
818 Reposado - 7

Vodka

Absolut - 4.5
Absolut Mango - 4.5
Absolut Raspberry - 4.5
Absolut Vanilla - 4.5
Ciroc - 5.5
Grey Goose - 6

PENELOPE'S

— ON THE PARK —

DESSERT MENU

Available from 12pm

Key Lime Pie Cheesecake

Caramel biscuit crumb base, vanilla mascarpone with sharp lime curd & grated white chocolate - 9.50

Chocolate & Pecan Tart

Served with creme fraiche - 9.50

Penelope's Tiramisu

Layered espresso & marsala soaked sponge with mascarpone & cocoa - 9.50

Raspberry Ripple Baked Alaska

Raspberry ripple ice cream sandwich with fruit compote topped with Italian meringue & freeze dried raspberries - 9.50

Sticky Toffee Pudding

with butterscotch sauce & honeycomb - 9.50

Pina Colada Arancini (VE) (GF)

Served with pineapple, rum gel & toasted coconut - 9.50

Knickerbocker Glory (VA) (GFA)

Chocolate ice cream, cherry compote, whipped plant based cream & topped with a maraschino cherry - 9.50

or

Strawberry ice cream, vanilla ice cream, strawberry compote, & meringue with plant based whipped cream - 9.50

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

(GF) - Gluten Free | (GFA) - Gluten Free Alternative



PENELOPE'S

— ON THE PARK —