



THE ROYAL PARKS  
Serpentine  
bar & kitchen

PLEASE TAKE NOTE OF YOUR TABLE NUMBER AND PLACE YOUR ORDER  
AT THE BAR, THEN SIT BACK AND LET US DO THE REST

## WOOD-FIRED PIZZAS

<b>MARGHERITA (V)*</b> Pomodoro, mozzarella and oregano	<b>11.75</b>	<b>POLLO</b> Pomodoro, harissa chicken, red onion, roquito peppers, mozzarella and minted yoghurt	<b>13.00</b>
<b>DIAVOLA*</b> Pomodoro, spicy Italian pork sausage, roquito peppers and mozzarella	<b>12.75</b>	<b>ROSSA (VG)</b> Pomodoro, fire-roasted peppers, red onion, black olives and basil	<b>11.75</b>
<b>VEGETARIANA (V)*</b> Pomodoro, Mediterranean vegetables, cherry mozzarella, and pesto	<b>12.75</b>	<b>PIZZETTA ALL'AGLIO &amp; MOZZARELLA (V)</b>	<b>6.50</b>
<b>FUNGI (V)</b> Pomodoro, garlic mushroom, baby spinach, mozzarella and Grand Moravia cheese	<b>12.75</b>	<b>EXTRAS</b> Mozzarella, garlic mushroom, red onion, rocket, baby spinach, chicken, olives	<b>1.60</b>

**OUR PIZZAS ARE MADE WITH ITALIAN TOMATOES & BAKED IN A WOOD-FIRED OVEN FOR AN AUTHENTIC FLAVOUR**

\*AVAILABLE ON A GLUTEN-FREE BASE AND MADE WITH NON-GLUTEN CONTAINING INGREDIENTS

## MAINS

<b>BEER-BATTERED FISH &amp; CHIPS</b> Beer-battered pollock, tartare sauce, fries and mushy peas	<b>13.50</b>
<b>SPICED AUBERGINE &amp; PAPRIKA ROASTED CHICKPEAS (VG, GF)</b> Fire-roasted peppers, sun-blushed tomatoes, tenderstem broccoli, pinenuts, garlic and basil passata	<b>12.75</b>

## SALADS

<b>PARK SALAD (VG, GF)</b> Red and yellow cherry tomatoes, carrots, spring onions, new potatoes, rocket and herb dressing	<b>10.75</b>
<b>WATERMELON GREEK (V, GF)</b> Watermelon, cucumber, black olives, tomato, red onion, feta, lemon, garlic and parsley dressing	<b>12.75</b>
<b>CHICKEN CAESAR</b> Pulled chicken, garlic croutons, little gem, parmesan and anchovy dressing	<b>13.50</b>
<b>HOT SMOKED SALMON (GF)</b> Sweet pickled red onion, radish, beetroot, red chard, horseradish mayonnaise and soft-boiled egg	<b>13.75</b>

## KIDS £6.00

**MINI MARGHERITA PIZZA (V)**  
**MINI HAM & CHEESE**  
**FISH GOUJONS, CHIPS & TARTARE SAUCE**  
**SAUSAGE & CHIPS**  
**TOMATO PENNE PASTA (VG)**  
**CHICKEN THIGHS, NEW POTATOES, BROCCOLI (GF)**

## SANDWICHES

<b>LAMB BURGER</b> Minted lamb burger, grilled courgette and shallots, sun-blushed tomatoes, lemon verbena harissa mayo, rocket and brioche bun	<b>10.50</b>
<b>BBQ PULLED PORK</b> Dill pickle and radish, smoked paprika aioli and toasted foccacia	<b>9.75</b>
<b>FISH FINGER SANDWICH</b> Breaded pollock, tartare sauce, little gem, brioche bun	<b>9.25</b>
<b>OPEN AVOCADO, ARTICHOKE &amp; TOMATO (VG)</b> Grilled baby artichoke, avocado, sun-dried tomato, red chard, grilled carrots, red pepper tapenade and toasted foccacia	<b>8.75</b>
<b>ADD MIXED LEAF SALAD TO ANY SANDWICH</b>	<b>3.25</b>

## SOUP & SIDES

<b>SOUP OF THE DAY, SOURDOUGH (V)</b>	<b>5.75</b>
<b>BREAD &amp; BUTTER (V)</b>	<b>4.00</b>
<b>FRIES (VG, GF)</b>	<b>4.00</b>
<b>MIXED LEAF SALAD (VG, GF)</b>	<b>4.00</b>
<b>CHILLI &amp; GARLIC FRIED TENDERSTEM BROCCOLI (VG, GF)</b>	<b>4.00</b>

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(V) = VEGETARIAN - (VG) = VEGAN - (GF) = NO GLUTEN CONTAINING INGREDIENTS  
GLUTEN-FREE BREAD AVAILABLE ON REQUEST

We use a wide range of ingredients in our kitchen, some of which may contain allergens.  
If you have a specific allergy or dietary requirement, please let us know.  
We would love to tell you what's in our food to assist you with your choice.

## SPARKLING & CHAMPAGNE

	125ML	BOTTLE
<b>PROSECCO SPUMANTE</b>	7.00	32.00
<b>NV DOC, CA' DI ALTE, VENETO, ITALY</b>		
<b>NV GRANDE RÉSERVE, DEVAUX, CHAMPAGNE, FRANCE</b>	-	48.00

## WHITE WINE

	175ML	250ML	BOTTLE
<b>CASONA DI CASTAÑO MACABEO, MURCIA, SPAIN 2015</b>	5.75	7.50	21.00
Intense white fruit aromas of white peach and melon complemented by distinct fruit flavours			
<b>PICPOUL DE PINET COTEAUX DU LANGUEDOC, BARON DE BADASSIÈRE, LANGUEDOC, FRANCE 2016</b>	6.50	8.50	24.00
Highly aromatic and fruity to pair with more robust food such as spicy dishes or chicken			
<b>PINOT GRIGIO PALAZZO GRIMANI, CORTE GIARA, VENETO, ITALY 2016</b>	7.00	9.00	28.00
Elegant floral notes are complemented by richer hints of Golden Delicious apples			
<b>MARLBOROUGH SAUVIGNON BLANC, TINTOP HUT, NEW ZEALAND 2016</b>	7.50	9.50	29.00
Intense aromas of blackcurrant, crushed lemongrass and thyme mingle with passion fruit and melon highlights			

## ROSÉ WINE

<b>CASONA DI CASTAÑO ROSADO, MURCIA, SPAIN 2015</b>	5.75	7.50	21.00
Expressive nose of fresh red fruit and floral notes			
<b>PINOT GRIGIO ROSATO, PONTE PIETRA, VENETO, ITALY 2016</b>	6.50	8.50	25.00
A fresh and delicate hint of cherries for a soft and drinkable wine			

## RED WINE

<b>CASONA DI CASTAÑO MONASTRELL, MURCIA, SPAIN 2015</b>	5.75	7.50	21.00
Deep flavours of plums and cherries with a light touch of oak and soft, rounded tannins			
<b>MERLOT GRENACHE, LES VIGNES DE L'EGLISE, LANGUEDOC, FRANCE 2015</b>	6.50	8.50	24.00
Perfumed aromas of ripe plum and berry with a touch of spice on the long, fruit-driven finish			
<b>RIOJA JOVEN, SEÑORIO DE UÑUELA, SPAIN 2015</b>	7.00	9.00	27.00
Fresh on the nose with aromas of red fruit and liquorice, characteristic of Tempranillo with well-balanced soft fruit flavours			

## DRAUGHT BEER

	1/2 PINT	PINT
<b>HEINEKEN, 5% ABV</b>	2.50	4.85
<b>AMSTEL, 4.1% ABV</b>	2.50	4.85
<b>SYMONDS CIDER, 4.5% ABV</b>	2.40	4.75
<b>DEUCHARS IPA, 3.8% ABV</b>	2.30	4.50

## COCKTAILS

<b>BLOODY MARY</b>	7.50
<b>MOJITO</b>	7.50
	<b>GLASS</b>
	<b>JUG</b>
<b>PIMM'S</b>	7.50
<b>SANGRIA</b>	7.50
	26.00
	26.00

## BOTTLES

<b>SOL, 4.6% ABV</b>	4.75
<b>PERONI, 5.1% ABV</b>	4.75
<b>OLD MOUT FLAVOURS, 4.0% ABV</b>	5.50
<b>FENTIMANS GINGER BEER</b>	3.50