# The Man Behind The Wolseley and Le Caprice Opens The Park in Bayswater



The Park, the latest venture by renowned restaurateur Jeremy King, has opened its doors in Bayswater, London. This marks King's second restaurant under his new group, following the success of Arlington earlier this year.

**Location and Design:**
Situated at 123 Bayswater Road, the restaurant is conveniently located beside Kensington Gardens and near the Queensway tube station. The establishment resides in a new art-deco-style building, featuring a bright, mid-20th century American-inspired design.

**Dining Experience:**
The spacious restaurant offers various seating options, with booth tables by the windows being particularly recommended. The main dining area and the bar, designed to evoke a posh 1950s diner feel, provide an inviting atmosphere.

**Menu:**
The Park's extensive all-day menu includes an array of snacks, appetizers, entrees, sandwiches, salads, and pasta, drawing substantial influence from American cuisine. Highlighted dishes include:

* Monkey Bread (£4.75)
* Dita di Parmigiano (£7.50)
* Porchetta Salad (£16.25)
* Gotham Shrimp Cocktail (£17)
* Crab & Bottarga Linguine (£25.00 / £37.50)
* Ham Hock Pie (£22)
* Grilled Swordfish (£27.50)

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For desserts, items like the Ice Cream Cookie Sandwich (£11.75) and Red Velvet Cake (£6.75) stand out. The venue also offers a breakfast and brunch menu featuring traditional and innovative dishes.

**Drinks:**
The wine list focuses on American wines from California, Oregon, and Washington, with prices ranging from £53 to £2500. The cocktail menu includes American-inspired drinks like the Rose Gray (£12.50) and Habanero Margarita (£14), alongside an extensive no-alcohol selection.

**Conclusion:**
The Park represents Jeremy King's return to the London dining scene with a grand yet unique establishment. It offers a refined dining experience with its American touches and diverse menu, poised to become a popular spot for locals and visitors alike.