



THE PARK TAVERN

Welcome to the Park Tavern

Chef Stuart and his team prepare all our dishes from scratch and use only the best suppliers within a 12-mile radius, ensuring that your food will be as fresh and delicious as possible. We hope you enjoy their efforts.

Every Friday (12pm-3pm and 5pm-9pm) we offer a two-for-one on our popular beer-battered fish and chips, while on Sundays our selection of roast dinners – as well as live acoustic music – take centre stage. We strongly advise booking for both days to avoid disappointment.

Please let our experienced team know of any food allergies or dietary requirements before ordering, as some dishes may contain ingredients not highlighted in our menu description.

Please order at the bar.

Thank you for your visit.

WINE

SPARKLING

|                                                                                                 | Bottle |                                                                          | Mini  | Bottle |
|-------------------------------------------------------------------------------------------------|--------|--------------------------------------------------------------------------|-------|--------|
| <b>BOLNEY ESTATE BUBBLY BRUT NV</b> (vg)<br>West Sussex, England – English and oh so very good! | £42    | <b>TORDERA PROSECCO</b><br>Crowd pleasing pink fizz for summer           |       | £29    |
| <b>LAVERGNE CHAMPAGNE BRUT</b><br>France, gold medal winning fizz                               | £36    | <b>MOINET PROSECCO DOCG</b><br>Conegliano, Italy – Gorgeous DOCG quality | £7.90 | £26    |

WHITE

RED

CRISP & FRESH

SOFT & FRUITY

|                                                                                                    | 175ml | 250ml | Bottle |                                                                                                    | 175ml | 250ml | Bottle |
|----------------------------------------------------------------------------------------------------|-------|-------|--------|----------------------------------------------------------------------------------------------------|-------|-------|--------|
| <b>LES ORMIERRES BLANC</b><br>Pays d’Oc, France – Perfect every-day wine, very appealing           | £5.50 | £8    | £24    | <b>GRIFFIN RIDGE ROUGE</b><br>Pays D’Oc, France – Perfect every day drinking                       | £5.50 | £8    | £24    |
| <b>RIEBEEK CHENIN BLANC</b><br>Swartland, South Africa, dry, crisp, fruity notes, a hint of citrus | £5.80 | £8.40 | £25    | <b>LES CENT VERRES PINOT NOIR</b><br>Pays d’Oc, France – Light and delicate berry fruit            | £5.80 | £8.40 | £25    |
| <b>LA PALMA SAUVIGNON BLANC</b><br>Cachapoal, Chile – Vibrant citrus fruit                         | £6.50 | £9.50 | £28    | <b>RED BRIDGE SHIRAZ</b><br>South Australia, robust and spicy, fruity with a slightly sweet finish | £6.30 | £9    | £27    |
| <b>FOLIO PINOT GRIGIO</b><br>Veneto, Italy – Light, crisp and refreshing                           | £6.50 | £9.50 | £28    | <b>PALAZZO PISANO MERLOT</b><br>Veneto, Italy – Intense bouquet of red fruits, medium bodied       | £6.50 | £9.50 | £28    |

DELICIOUS & JUICY

RICH & SMOOTH

|                                                                                                                        | 175ml | 250ml  | Bottle |                                                                                                              | 175ml | 250ml  | Bottle |
|------------------------------------------------------------------------------------------------------------------------|-------|--------|--------|--------------------------------------------------------------------------------------------------------------|-------|--------|--------|
| <b>ARROWHEAD BLOCK CHARDONNAY</b><br>Riverland, Australia – Fresh and luscious tropical fruit                          | £5.80 | £8.40  | £25    | <b>SAN FELIPE ‘BARREL SELECT’ MALBEC</b><br>Mendoza, Argentina – Smooth and spicy, perfect with meat         | £7.40 | £10.70 | £32    |
| <b>TWO TOWNS SWARTLAND PARCEL WHITE</b><br>South Africa, Crisp apple, stone fruit, soft round texture with good length | £6.50 | £9.50  | £28    | <b>RIOJA CRIANZA RIO DEL REY</b><br>Rioja, Spain – Lightly oaked, food-friendly and very approachable        | £7.40 | £10.70 | £32    |
| <b>LANARK LANE SAUVIGNON</b><br>Marlborough, New Zealand, fruit forward, aromatic, crisp and fresh                     | £7.70 | £11.20 | £33    | <b>MONTEPULICIANO D’ABRUZZO FARINA</b><br>Abruzzo, Italy – Ripe, blackberry fruitiness                       | £7.70 | £11.20 | £33    |
| <b>VILLADORIA GAVI DI GAVI</b><br>Italy , Pleasantly crisp with hints of red apples and almonds                        | £7.90 | £11.40 | £34    | <b>COTES DU RHONE DOMAINE DU GREZAS</b><br>France, soft summer fruits with a touch of spice and black pepper | £7.90 | £11.40 | £34    |

ROSE

|                                                                                        | 175ml | 250ml | Bottle |                                                                                       | 175ml | 250ml  | Bottle |
|----------------------------------------------------------------------------------------|-------|-------|--------|---------------------------------------------------------------------------------------|-------|--------|--------|
| <b>RESERVE ST MICHELLE ROSE</b><br>Pays D’Oc, France – Light and refreshing            | £5.80 | £8.40 | £25    | <b>SARTORI ROSE</b><br>Italy, well balanced with hints of cherry, blackberry and rose | £7.40 | £10.70 | £32    |
| <b>COMINO PINOT GRIGIO BLUSH</b><br>Italy – Crowd pleasing dry Rose with floral aromas | £6.50 | £9.50 | £28    |                                                                                       |       |        |        |

DESSERT WINES

|                                                                                                                    | 37.5cl |                                                                                            | 37.5cl |
|--------------------------------------------------------------------------------------------------------------------|--------|--------------------------------------------------------------------------------------------|--------|
| <b>3 BRIDGES GOLD MIST BOTRYTIS SEMILLON</b><br>Riverina, Australia – Luscious palate of peach and citrus flavours | £22    | <b>CHATEAU DELMOND SAUTERNES</b><br>Bordeaux, France – Fresh floral and stone fruit aromas | £26    |

# MENU

## STARTERS/SMALL PLATES/BAR SNACKS

- Crispy whitebait, tartare sauce, lemon £8
- Beef brisket bhaji, curry mayo, poppadom £9
- Soup of the day, served with bread roll and butter – usually (v) £7
- Duck and pork terrine, walnut bread and chutney £8
- Mixed bread and olives board, balsamic dip (vg) £6
- Goat's cheese and truffle croquettes, with pistachio and honey (v) £8
- Scallops with bacon and vermouth, baby gem £14

## SANDWICHES

*All served with dressed leaves and French fries, and your choice of white or brown bread, unless otherwise specified*

- Roast beef and horseradish, Emmental, sauerkraut served on sourdough £10
- Beer battered fish fingers, tartare sauce, baby gem £9.50
- Red Leicester rarebit (v) £9
- Chicken, bacon and pesto on toasted sourdough £10
- Smoked salmon bagel, with herb cream cheese £10

## MEAT

*Please also look at our specials board for further choices*

- Grilled minute steak, peppercorn sauce, French fries £20  
*Includes a drink; choose from any cask ale, Amstel, 175ml house red or white, or any soft drink*
- Bouef bourguignon, buttered mash, roasted carrots £20
- Duo of cider braised pork belly and bacon pudding, root veg puree and savoy £18
- Southdowns venison casserole, horseradish dumplings, buttered mash and vegetables £19

## FISH/SEAFOOD

- Beer battered fish and chips, mushy peas and tartare sauce £18
- Smoked haddock kedgerie, king prawns and boiled egg £19
- Monkfish and nduja pasta, parmesan crisp, crispy kale £19

## VEGAN/VEGETARIAN

- Cashew nut biriyani, roasted peppers, veg curry and naan (vg) £16
- Mushroom stroganoff, grilled artichoke, thyme crumb, served on pasta with garlic bread (v) £17

## SIDES

- Chips/French fries £4 add cheese £1 • Garlic bread £3 add cheese £1
- Onion rings £4 • Cauliflower cheese £4 • Filo king prawns £5 • Pigs in blankets £5

## DESSERTS/PUDS

- Banana tea loaf, muscavado ice cream, chocolate flake £7
- White chocolate pots de creme, blackcurrant ice cream £7
- Calvados crème brûlée, shortbread biscuit £7
- Cheese of the day – selected cheese plate served with grapes and biscuits, please see board for today's choice £5
- We make our own ice creams, please see board for current choices, served with shortbread £3 per scoop
- Affogato – two scoops of vanilla ice cream, served with espresso coffee £8