



YOUR RETREAT FROM THE EVERYDAY & EXCEPTIONAL GOURMET EXPERIENCES

WINE & PAIRINGS GOURMET DINING PHILOSOPHY

All of our menus include a Generous Sample Du Jour of Quob Park Estate Exceptional Sparkling Wine. This is provided to Encourage You to Try a range of our Estate Wines! You may only optionally exchange this Complimentary Sample to any of Our Estate Cocktails, Mocktails or a 3 Sample Flight for a £10 supplement.

Following our Estate-To-Glass-&-Plate ethos, key ingredients in our Modern English, French-influenced Menus are supplied by our Estate or via Quob Park at Home, delivering Exceptional & Sustainable Fare. Our Michelin-trained Chefs may accommodate Regular Diners, Vegetarians or Vegans with alternative dishes.

A Price Range to suit All Occasions, including an à la carte menu with a minumum 2 Course spend of £40 per person.

Our 9 Course Gourmand Tasting Menu at £120 or £195 with Wine Pairings. This is a Sample Menu, as Each Course is Subject to Change to Reflect Daily Market & Seasonal Influences

All Courses can be Paired with Our Exceptional Wine List with over 1,500 bottles, and over 150 wines by the glass.

All Courses can be Exceptionally Paired for £75 with 3x125ml Glasses of Quob Park 1120 Heritage Rosé (worth £120) OR 1x125ml of Quob Park 1120 Heritage Rosé plus £75 Tasting Card Credit to use with Sommelier Expert Guidance to Discover Your Individual Palate, by Sampling Multiple Wines to find the Perfect New or Old World Pairing for Each Course!

All Visitors, Residents, Members and Guests are Welcome! Dress code is smart casual, service is included for members (for tables of up to six), gratuities are discretionary.

Bon Appétit!

9 COURSE GOURMAND TASTING MENU

ESTATE CANAPÉS DU JOUR TO PAIR

COLOURS & TASTES OF A HAMPSHIRE ESTATE

Tapioca Crisp | Pickled Beetroot | Rosary Goat's Cheese |
Jerusalem Artichoke | Balsamic Glaze | Estate Orchard Apple
(m) (mu) (sd)

ESTATE PARKER HOUSE LOAF

Coated with Estate Fermented Honey & Wild Garlic | Rock Salt |
Unsalted Whipped Butter (e) (g) (l) (m) (sd) (V)

NEW SEASON ASPARAGUS

Asparagus | Seaweed Sabayon | Parmesan Snow | Crisp Pancetta |
Applewood Smoke | Garden Peas | Soft Quail's Egg (ce) (e) (g) (l) (m) (mu) (sd)

RHUBARB TWO WAYS

Rhubarb Sorbet | Star Anise | Rhubarb & Almond Tart (e) (g) (l) (m) (n)

SOUTH DOWNS LAMB

Loin of South Downs Lamb | Gruyère Crust | Roasted Shallot |
Spring Fèves | Sun Blushed Tomato & Olive Tart | Roasted Leek |
Truffle Emulsion (ce) (e) (g) (l) (m) (mu) (sd)

TASTE OF CHEESE

Tête de Moine Flowers | Toast Crackers | Pickled Walnut | Sauternes Jelly
(g) (m) (sd)

DARK CHOCOLATE & PASSION FRUIT CRÉMEUX

Passion Fruit | Mango Chantilly Cream | Gold Leaf | Quob Park Rosé Gel
(e) (g) (l) (m) (sd)

COFFEE & PETIT FOURS

If you have any allergies or intolerances, please ask a member of staff for further information.

All prices include VAT at the current rate. A service charge of 12.5% will be added to the bill for non-members, and for all tables (including all members) of greater than six.

WINE & PAIRINGS À LA CARTE MENU

ESTATE PARKER HOUSE LOAF £15

(for up to 4 to share)

Coated with Estate Fermented Honey & Wild Garlic | Rock Salt |
Unsalted Whipped Butter (e) (g) (l) (m) (sd) (V)

STARTERS

MENTED SPRING SOUP £13

Smooth Broccoli & Pea Soup | Mint & Lemon Italian Ricotta |
Toasted Pine Nuts (ce) (m)

CRISPY RED MULLET £15

Crispy Breaded Red Mullet | Niçoise Garnish | Burnt Corn |
Pickled Red Onion | Honey Mustard Emulsion (e) (f) (g) (m) (mu)

ASPARAGUS ON TOAST £17

Asparagus & Broad Beans on Toast | Feta Style Vegan Cheese |
Sweet Chilli Spread (e) (g) (VE)

STEAK TARTARE £20

Fillet of Beef | Capers | Cornichons | Shallots | Mustard |
Egg Yolk | Onion Croûtes | Lemon | Vodka (e) (g) (l) (mu) (sd)

LOBSTER BISQUE WITH SMOKED KING PRAWN £22

Lobster Bisque | Smoked King Prawn | Cucumber & Apple Salsa
(ce) (c) (f) (g) (l) (m) (mu) (sd)

MAINS

VEGAN COTTAGE PIE £25

Vegan Cottage Pie | Spring Onion | Cauliflower & Sage Mash |
Applewood Cheddar | Spring Greens | Toasted Hazelnuts (n) (s) (VE)

SEARED FILLET OF COD £27

Smoked Haddock | Crispy Kale | Sweetcorn Saffron & Clam Chowder
(ce) (c) (f) (m) (mo) (mu) (sd) (GF)

SLOW ROASTED PORK BELLY £27

Slow Roasted Pork Belly | Tempura Prawn | Warm Potato Salad |
Tenderstem Broccoli | Estate Apple BBQ Sauce (c) (ce) (g) (m) (mu) (sd) (se)

GUINEA FOWL & OYSTER MUSHROOM RISOTTO £34

Pan Roasted Guinea Fowl Breast | Oyster Mushroom Risotto |
Sun Blushed Cherry Tomato | Potter's Peas with Bacon (ce) (m) (sd)

HAMPSHIRE BEEF WELLINGTON (FOR TWO, TO SHARE) £98

Hampshire Beef (served pink) | Mushroom Duxelles | Smooth Paté |
Rich Red Wine Jus | French Puff Pastry | Duck Fat Fondant Potato |
Tenderstem Broccoli | Spring Vegetables with Pancetta (ce) (e) (g) (l) (m) (mu) (sd)

ADDITIONAL MAIN FOR SUNDAY LUNCH

(Served Sunday 12noon - 4:30pm)

BRITISH ROAST BEEF (SERVED PINK) £29

British Roast Sirloin of Beef | Duck Fat Fondant Potato | Roasted Shallots |
Seasonal Vegetables | Yorkshire Pudding | Pan Roasted Jus
(ce) (g) (e) (l) (m) (mu) (sd)

DESSERTS & CHEESE

SORBETS DU JOUR WITH MELON AND MINT £10

Sorbet | Melon | Mint (s) (sd) (l) (GF) (V) (VE)

TIRAMISU WITH LEMON CURD ICE-CREAM £15

Tiramisu | Lemon Curd Ice-Cream | Mascarpone (e) (g) (m) (sd)

RHUBARB & VANILLA MERINGUE £17

Rhubarb | Vanilla Meringue | Rhubarb Chantilly Cream (e) (m)

FLAMED CRÊPE SUZETTE WITH VANILLA ICE CREAM £20

Crêpes | Orange Emulsion | Grand Marnier (e) (g) (m) (s) (sd) (V)

WARM CHOCOLATE FONDANT £22

(allow up to 20 minutes)

Warm Chocolate Fondant | Vanilla Ice Cream (e) (g) (m) (s) (V)

CHEF'S SELECTION OF 5 AWARD-WINNING CHEESES £22

Chef's Selection of Five British, French or International Award-Winning
Cheeses including Tête de Moine Flowers | Peter's Yard & Artisanal Toast
Crackers | Pickled Walnut | Port Jelly | Grapes | Cornichons (g) (m) (mu) (sd) (GFOA)

COFFEE & PETIT FOURS £7

SIDES & SUPPLEMENTS £7-£15

Estate Canapés du Jour £10 for 3 or £15 for 5

Estate Parker House Loaf Coated with Estate Fermented Honey,
Wild Garlic & Rock Salt (for up to 4 to share) £15 (e) (g) (l) (m) (sd) (V)

Estate Garden Salad with Buttermilk Dressing £7 (ce) (m) (mu) (GF) (V)

Stealth Fries or Triple-Cooked Pont Neuf Potatoes £7 (V) (VE) (GFOA)

Truffle Pomme Purée £7 (m) (GF) (V), Spring Vegetables with Pancetta £7 (g) (sd)

Coffee & Petit Fours £7

(ce) celery (c) crustaceans (e) egg (f) fish (g) gluten (l) lupin (m) milk (mo) molluscs
(mu) mustard (n) nuts (p) peanuts (se) sesame seeds (s) soya (sd) sulphur dioxide

(V) vegetarian (VOA) vegetarian option available (VE) vegan (GF) gluten free (GFOA) gluten free option available