



QUOB PARK
ESTATE, HOTEL AND SPA

YOUR RETREAT FROM THE EVERYDAY & EXCEPTIONAL GOURMET EXPERIENCES

WINE & PAIRINGS GOURMET DINING PHILOSOPHY

All of our menus include a Complimentary Glass 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 Glass to any of Our Estate Cocktails, Mocktails or a 3 Sample Flight for a £5 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 minimum 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)

WINTER FOREST FLAMBÉ

New Forest Wild Mushrooms | Flamed Cognac | Truffle Cream | Estate Pickled Blackberries (ce) (g) (l) (m) (mu) (sd)

RHUBARB TWO WAYS

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

FILLET OF BRITISH BEEF

Fillet of British Beef | Truffle Pomme Purée | Marrowbone Tart | Roscoff Onions | Honey & Garlic Glazed Bacon | Bordelaise Sauce
(ce) (e) (g) (l) (m) (mu) (sd)

TASTE OF CHEESE

Tête de Moine Flowers | Toast Crackers | Pickled Walnut | Port 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

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

COLONIAL PARSNIP SOUP WITH WHITE TRUFFLE £13

Lightly Spiced Cream | Roasted Parsnips | White Truffle | Parmesan Croûtons (ce) (g) (m)

HAMPSHIRE PORK & CHICKEN TERRINE £13

Hampshire Pork & Chicken | Artisan Chutney | Estate Apple | Honey & Mustard (ce) (e) (mu)

FOREST MUSHROOMS & TRUFFLE ON TOAST £15

New Forest Wild Mushrooms | Truffle | Crisp Onion Toast | Garlic & Rosary Goat's Cheese Flowers (e) (g) (l) (m) (mu) (sd) (V)

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

BUTTERNUT SQUASH PITHIVIER £25

Sage & Cauliflower Cheese | Garlic & Shallot Purée | Roasted Leeks
(ce) (e) (g) (l) (m) (mu) (sd) (V)

SEARED FILLET OF COD £27

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

BEEF BOURGUIGNON £27

Braised Beef | Truffle Pomme Purée | Vegetables | Roscoff Onion | Pancetta (ce) (m) (mu) (sd)

STUFFED PAUPIETTE OF BRITISH TURKEY £32

Roasted Brussels Sprouts with Pancetta | Swede & Carrot Purée | Pig in Blanket | Duck Fat Fondant Potato | Pan Roasted Jus
(ce) (m) (mu) (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 | Brussels Sprouts 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)

LEMON PANACOTTA TART £15

Lemon | Panacotta | Warm Butterscotch Custard (e) (g) (m) (V)

APPLE CRUMBLE TART WITH VANILLA CUSTARD & ICE CREAM £15

Apple | Tart | Custard | Ice Cream (e) (g) (l) (m) (s) (V)

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 | Port Jelly | Grapes | Cornichons (g) (m) (mu) (sd) (GFOA)

COFFEE & PETIT FOURS £7

SIDES & SUPPLEMENTS £7-£15

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), Brussels Sprouts with Pancetta £7 (g) (sd)
During the Festive Season, for an extra touch of Cheer add
Luxury Crackers, Novelties, and Mince Pies with Brandy Butter £7
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

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.