



QUOB PARK
ESTATE, HOTEL AND SPA

**YOUR RETREAT FROM THE EVERYDAY &
EXCEPTIONAL GOURMET EXPERIENCES**

RESTAURANT 1707

OUR GOURMET DINING PHILOSOPHY

A price range to suit all occasions with an individually priced A La Carte Menu or a 2 Course Set Gourmet Menu for £33 available for Lunch Monday-Thursday. On Friday and Saturday nights, a minimum of 3 Courses is required.

Following our Estate-To-Glass-&-Plate ethos, most ingredients in our Modern English, French-influenced Menus are supplied by our own Estate or via our Quob Park at Home brand, with our supply chain partners delivering Exceptional & Sustainable Fare.

Our Michelin-trained Chefs will accommodate additional Vegetarian or Vegan dishes on request, as well as alternative Dishes for our Regular Diners.

All Paired with an Exceptional Wine List with 1,000s of bottles, and 100+ wines by the glass, for every individual palate to enjoy.

Bon Appétit!

TABLE D'HÔTE MENU

2 COURSE SET GOURMET MENU £33

STARTERS

SPRING LEEK SOUP WITH GRUYÈRE TOASTS

Spring Creamed Leeks | Gruyère Toasts **(ce) (g) (l) (m) (V) (GFOA)**

HERITAGE TOMATO & BABY BEETROOT SALAD

Heritage Tomatoes | Goat's Curd | Honey & Mustard Dressing | Oat Granola | Sunflower Seed Pesto **(g) (l) (m) (mu) (sd) (V) (GFOA)**

HAMPSHIRE PORK BELLY

Honey & Soy | Pineapple & Chilli Chutney | Coriander Cornbread **(g) (l) (m) (mu) (s) (se) (sd)**

MAINS

MEDITERRANEAN COTTAGE PIE

Courgette | Aubergine | Red Peppers | Olives | Red Onion | Sweet Potato Mash | Mozzarella | Garlic & Basil Flatbread | Spring Onion Sour Cream **(g) (l) (VE) (GFOA)**

PAN FRIED FILLET OF LINE-CAUGHT SEA BASS

Sea Bass | Creamed Leek | Roasted Garlic | Saffron Potatoes | Vine Ripened Cherry Tomatoes **(ce) (f) (m)**

SLOW ROASTED CHICKEN BREAST

Chicken Breast | Lemon | Thyme | Chilli | Crispy Hen's Egg | New Season Asparagus | Roasted Garlic Mash **(ce) (e) (m) (sd)**

SIDES £7

Quob Park Garden Salad with Buttermilk Dressing **(ce) (m) (GF) (V)**

Tenderstem Broccoli tossed in Olive Oil **(V) (VE)**

Triple-Cooked Pont Neuf Potatoes **(g) (e) (l) (m) (mu) (V) (VE) (GFOA)**

Truffle Pomme Purée **(m) (GF) (V)**

(ce) celery (g) gluten (c) crustaceans (e) egg (f) fish (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

À LA CARTE MENU

STARTERS

SPRING LEEK SOUP WITH GRUYÈRE TOASTS

Spring Creamed Leeks | Gruyère Toasts **(ce) (g) (l) (m) (V) (GFOA)** **£9**

HAMPSHIRE PORK BELLY

Honey & Soy | Pineapple & Chilli Chutney | Coriander Cornbread **(g) (l) (m) (mu) (s) (se) (sd)** **£14**

KING PRAWN & CRAYFISH COCKTAIL TIAN

Prawns | Crayfish | Marie Rose | Cucumber | Lettuce | Lemon | Tomato & Chilli Dressing | Artisan Bread **(c) (g) (e) (f) (m) (mo) (sd) (GFOA)** **£18**

HERITAGE TOMATO & BABY BEETROOT SALAD

Heritage Tomatoes | Goat's Curd | Honey & Mustard Dressing | Oat Granola | Sunflower Seed Pesto **(g) (l) (m) (mu) (sd) (V) (GFOA)** **£12**

STEAK TARTARE

Fillet of Beef | Capers | Cornichons | Shallots | Mustard | Egg Yolk | Onion Croûtes | Lemon | Vodka **(g) (e) (f) (l) (mu) (sd)** **£21**

TRIO QUOB PARK - LOBSTER BISQUE, SCALLOPS & TIGER PRAWNS

Lobster Bisque | Rosemary Skewered Scallops & Prawns | Warm Crab Cake | Sesame Seeds | Aioli | Lemon | Julienne of Carrot | Leek | Mangetout **(c) (g) (ce) (e) (f) (m) (mo) (se)** **£25**

MAINS

SLOW ROASTED CHICKEN BREAST

Chicken Breast | Lemon | Thyme | Chilli | Crispy Hen's Egg | New Season Asparagus | Roasted Garlic Mash **(ce) (e) (m) (sd)** **£28**

PAN FRIED FILLET OF LINE-CAUGHT SEA BASS

Sea Bass | Creamed Leek | Roasted Garlic | Saffron Potatoes | Vine Ripened Cherry Tomatoes **(ce) (f) (m)** **£32**

SEARED CHALK STREAM TROUT

Chalk Stream Trout | Truffle Peas | King Oyster Mushrooms | Charred Spring Onion | Gnocchi **(g) (e) (f) (l) (m) (GFOA)** **£34**

MEDITERRANEAN COTTAGE PIE

Courgette | Aubergine | Red Peppers | Olives | Red Onion | Sweet Potato Mash | Mozzarella | Garlic & Basil Flatbread | Spring Onion Sour Cream **(g) (l) (VE) (GFOA)** **£25**

RUMP OF SOUTH DOWNS SPRING LAMB

Rump of Lamb | Shepherd's Pie Bon-Bon | Charred Leek | Cherry Tomato Tapenade **(ce) (g) (l) (m) (mu) (sd)** **£36**

HAMPSHIRE BEEF WELLINGTON (FOR TWO, TO SHARE)

Hampshire Beef (served pink) | Mushroom Duxelles | Smooth Paté | Rich Red Wine Jus | French Puff Pastry | Mini Duck Fat Roast Potatoes | Tenderstem Broccoli **(ce) (e) (g) (l) (m) (mu) (sd)** **£98**

ADDITIONAL MAINS FOR SUNDAY LUNCH

(Served 12noon - 4:30pm in Restaurant 1707 at The Old House Hotel)

Served Family Style with a Generous Central Serving to share
Duck Fat Roast Potatoes | Seasonal Veg | Yorkies | Pan Roasted Gravy

ROAST LOIN OF HAMPSHIRE PORK

Roast Pork Loin | Crackling | Roasted Apples | Watercress | **(ce) (g) (e) (l) (m) (mu) (sd) (GFOA)** **£24**

ROAST BRITISH BEEF (SERVED PINK)

Roast Sirloin of Beef | Roasted Shallots | Watercress | Thyme | Crust of Rosemary | Mustard **(ce) (g) (e) (l) (m) (mu) (sd) (GFOA)** **£27**

PLEASE ASK A MEMBER OF OUR TEAM FOR THE DESSERT & CHEESE MENU!

Our Restaurant 1707 Desserts, individually priced, are available in Our Casual and Gourmet dining areas when the Restaurant 1707 Kitchen is Open for Orders.

Kitchen Opening Hours are normally Lunch 12noon-4:30pm, and Dinner 6pm-9:30pm.

All Visitors, Members and Guests are Welcome!

Dress code is smart casual, service is included for premium members and gratuities are discretionary.

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

Supplement or Ticket Charge of £10 for any live entertainment, or £15 for tribute acts. All prices include VAT at the current rate. A service charge of 12.5% will be added to the bill for non-premium members, and for all tables (including all members) of greater than six.



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RESTAURANT 1707 DESSERTS & CHEESE

DESSERTS

TRIO OF SORBETS WITH MELON AND MINT

Sorbet | Melon | Mint
(e) (m) (sd) (CF) (V)

£10

WHITE AND DARK CHOCOLATE MOUSSE

White Chocolate | Dark Chocolate | Poached Cherries |
Kirsch | Strawberries
(m) (s) (sd) (V)

£14

ICED LEMON MERINGUE PARFAIT

Lemon | Meringue | Textures of Lemon
(g) (e) (l) (m) (sd) (V)

£14

WARM CHOCOLATE FONDANT (allow 20 mins)

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

£18

FLAMED CRÊPE SUZETTE WITH VANILLA ICE CREAM

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

£20

CHEESE

CHEF'S SELECTION OF 5 AWARD-WINNING CHEESES

Chef's Selection of Five British, French or International
Award-Winning Cheeses including Tête de Moine Flowers |
Peter's Yard & Artisanal Toast Crackers | Artisanal Chutney |
Grapes | Cornichons
(ce) (g) (e) (l) (m) (mu) (GFOA)

£22

ALLERGENS

(ce) celery (g) gluten (c) crustaceans (e) egg (f) fish (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

**PLEASE ASK A MEMBER OF OUR TEAM FOR OUR WINE BY THE GLASS LIST
OR FOR PERSONALISED WINE PAIRING RECOMMENDATIONS
BASED ON YOUR INDIVIDUAL PALATE!**

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and for all tables (including all members) on tables greater than six.