



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.

Thank you for your visit.

WINE

SPARKLING

	Bottle		Bottle
BOLNEY ESTATE BUBBLY BRUT NV (vg) West Sussex, England – English and oh so very good!	£39	MOINET PROSECCO DOCG Conegliano, Italy – Gorgeous DOCG quality	£24
LAVERGNE CHAMPAGNE BRUT France, gold medal winning fizz	£36	MOINET PROSECCO MINI	£7.90

WHITE

CRISP & FRESH

	175ml	250ml	Bottle
LES ORMIERRES BLANC Pays d'Oc, France – Perfect every-day wine, very appealing	£5.75	£7.70	£23
RIEBEEK CHENIN BLANC Swartland, South Africa, dry, crisp, fruity notes, a hint of citrus	£6.25	£8.90	£25.00
COLOGNA PINOT GRIGIO Veneto, Italy – Light, crisp and refreshing	£6.75	£9.70	£27
LA PALMA SAUVIGNON BLANC Cachapoal, Chile – Vibrant citrus fruit	£7	£10	£28

RED

SOFT & FRUITY

	175ml	250ml	Bottle
GRIFFIN RIDGE ROUGE Pays D'Oc, France – Perfect every day drinking	£5.75	£7.70	£23
RED BRIDGE SHIRAZ South Australia, robust and spicy, fruity with a slightly sweet finish	£6.25	£8.90	£25
PALAZZO PISANO MERLOT Veneto, Italy – Intense bouquet of red fruits, medium bodied	£7	£10	£28
LES CENT VERRES PINOT NOIR Pays d'Oc, France – Light and delicate berry fruit	£6.50	£8.70	£26

DELICIOUS & JUICY

	175ml	250ml	Bottle
ARROWHEAD BLOCK CHARDONNAY Riverland, Australia – Fresh and luscious tropical fruit	£6.25	£8.90	£25
FIRST VOYAGE SAUVIGNON Marlborough, New Zealand, fruit forward, aromatic, crisp and fresh	£8.25	£11.80	£33
TWO TOWNS SWARTLAND PARCEL WHITE South Africa, Crisp apple, stone fruit, soft round texture with good length			£29
VALDE GRENACHE BLANC RESERVE South Africa, vibrant citrus, greengage and pear, clean and refreshing			£29
COTEAUX BORURGOGNE BLANC, LE PETIT BONHEUR France, floral and fruity, buttery on the palate			£34

RICH & SMOOTH

	175ml	250ml	Bottle
MONTEPULICIANO D'ABRUZZO FARINA Abruzzo, Italy – Ripe, blackberry fruitiness	£7	£9.50	£28
SAN FELIPE 'BARREL SELECT' MALBEC Mendoza, Argentina – Smooth and spicy, perfect with meat	£7.50	£10.70	£30
COTES DU RHONE DOMAINE DU GREZAS France, soft summer fruits with a touch of spice and black pepper	£7.50	£9.90	£30
RIOJA CRIANZA RIO DEL REY Rioja, Spain – Lightly oaked, food-friendly and very approachable	£8.25	£11.80	£33
CHATEAUNEUF-DU-PAPE France, deep ruby in colour, intense dark fruits and spices			£36

ROSE

	175ml	250ml	Bottle		175ml	250ml	Bottle
RESERVE ST MICHELLE ROSE Pays D'Oc, France – Light and refreshing	£6.50	£9.30	£26	COMINO PINOT GRIGIO BLUSH Italy – Crowd pleasing dry Rose with floral aromas	£6.75	£9.70	£27

DESSERT WINES

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

MENU

STARTERS/SMALL PLATES/BAR SNACKS

- Crispy whitebait, tartare sauce, lemon £7.50
Mixed bread and olives board, with balsamic dip (vg) £6
Salt and pepper squid, sweet chilli sauce £8
Beef brisket bhaji, coronation mayo, lime pickle £8
Mulligatawny soup, gently spiced broth with lentils, vegetables and rice (vg) £7
Pheasant and bacon croquettes, manchego cheese dip £7
Grilled goat's cheese, beetroot and walnut, truffle oil (v) £8

SANDWICHES

Our bread is freshly baked every day from Splits Bakery just 100 metres away.

All sandwiches served with your choice of French fries or tomato soup.

- Welsh rarebit, on white or brown bread (v) £8
Roast beef and horseradish, red Leicester, sauerkraut served on sourdough £9.50
Beer battered fish fingers, baby gem and tartare sauce, on white or brown bread £9
Smoked chicken and pesto, on sourdough £9
Tuna mayonnaise and cucumber, on white or brown bread £7
Bbq pulled pork, with apple slaw and cheddar, served on sourdough £9
Grilled cheese and marmite on walnut bread(v) £9

FISH/SEAFOOD

- Beer battered fish and chips, mushy peas, tartare sauce and lemon £16.50
Smoked haddock kedgerree, king prawns, boiled egg £17
Classic fish pie, served with seasonal vegetables £16.50

MEAT

Please also look at our specials board for further choices.

- Grilled minute steak, peppercorn sauce, French fries £18
Includes a drink, choose from London Pride, Amstel, 175ml house red or white, or any soft drink
Southdowns venison casserole, horseradish dumplings, cheddar mash £18
Tandoori chicken pie, served with your choice of mash or chips, seasonal vegetables £16.50
Confit duck leg cassoulet, served with hash browns and swede mash £18
Slow cooked beef and chorizo stew, Rioja gravy, mash and vegetables £17

VEGAN/VEGETARIAN

- Butternut and sage gnocchi, with Stilton, crispy kale and quails egg(v) £17
Portobello mushroom tarte tatin, sticky red cabbage, hash browns, vegetable gravy (vg) £16

DESSERTS/PUDS

- Vanilla creme brulee, shortbread biscuit £7
Gluten free chocolate brownie, cappuccino ice cream £7
Cheese du jour - selected cheese plate served with grapes and biscuits, please see board for today's choice £5
Affogatto – two scoops of Bailey's ice cream served with espresso coffee and amaretti £8
We make our own ice creams, please see board for current choices,
served with shortbread £2.50 per scoop