
Autumn Dinner Menu

Bread, Kentish virgin rapeseed oil & apple balsamic

Starters

Smoked mackerel pate, pickled apple & crisp bread

Pan fried duck liver, brioche, spinach, red wine sauce & shallot

Goat's cheese & poppyseed mousse, roasted beetroot, walnut & herb oil

Main Courses

Sussex aged sirloin steak, roasted mushroom & tomato, triple cooked chips, peppercorn sauce
(£10 supplement)

Market fish, curried mussel chowder

Venison loin, black pudding puree, carrot, celeriac & savoy cabbage

Thai red lentil hot pot & tenderstem

Side Orders £3.5

Triple cooked chips | French fries | Chilli & garlic kale

Dauphinoise potatoes | Buttered vegetables | Green salad

Desserts

Cheese board, chutney & biscuits

Chocolate cake, pistachio ice cream

Treacle tart, apple sorbet

Selection of sorbet & ice cream

Three courses £45

Two courses £38

Coffee, Tea & Chocolates £3.5

'Sussex Barn' ground cafetière coffee or Camellia's tea, with chocolates

All items on the menu are subject to availability. Some of our dishes may contain allergens, please ask a member of our team for advice.

Park House, Hotel & Spa | Bepton, West Sussex GU29 0JB, United Kingdom reservations@parkhousehotel.com | +44 (0)1730 819000 | parkhousehotel.com
