

Dinner Menu

Homemade bread & salted butter

Starters

Crab cake, pickled red pepper puree & fennel salad (£5 supplement)

Wood pigeon Kiev, wild garlic pesto

English asparagus & aged Parmesan souffle

Confit lamb belly, spiced cous cous, red currant sauce & sorrel oil

Cured squid ink trout, watercress foam, balsamic seaweed pearls

Beetroot tartare, horseradish gel, egg yolk jam & crispy capers

Main Courses

Aged ribeye, roasted garlic cherry tomatoes, wild mushrooms, kale & peppercorn sauce (£15 supplement)

Mint crusted saddle of lamb, lamb fat fondant potato, hispi cabbage

Market fish, English asparagus & hollandaise sauce

Cornfed chicken supreme, truffle, potato terrine, spring onions & red wine sauce

Sweet potato gnocchi, roasted tenderstem broccoli & pine nut butter

Charred watermelon steak, gem lettuce, basil, sundried tomatoes, feta, vinaigrette & kale crisps

Sides £5.00

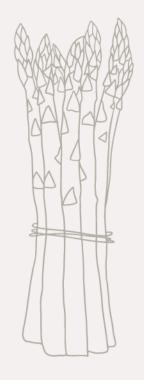
Triple cooked chips | Hispi cabbage | Creamed potatoes | Tenderstem broccoli | Kale

Cheese course £12

Selection of English cheeses, homemade bread, crackers, tomato chutney, plum chutney, ruby port

Coffee or Tea & Pastry kitchen sweet treats £5 | Irish Coffee £10

Three courses £50 | Two courses £42 | Main course £34



Please always inform us of any allergies or intolerances before placing your order. (Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.) Detailed information on the fourteen legal allergens is available on request. Park House, Hotel & Spa | Bepton, Nr Midhurst, West Sussex GU29 0JB, United Kingdom reservations@parkhousehotel.com | +44 (0)1730 819000 parkhousehotel.com