



B E P T O N
D I N E R S

Luncheon menu £25

Homemade bread & salted butter
Seasons harvest of the day
Palate cleanser

Monday - Cornfed chicken supreme,
caramelised shallot, toasted almonds & pumpkin velouté

Tuesday - Southdowns venison wellington,
tenderstem broccoli & red wine sauce

Wednesday - Rabbit ragu,
pappardelle pasta & parmesan

Thursday - Roasted pheasant breast,
creamed potatoes, kale & elderberry jus

Friday - Market fish,
baby spinach, mussels & saffron sauce

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 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



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