



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	£19
LAVERGNE CHAMPAGNE BRUT France, gold medal winning fizz	£36	MOINET PROSECCO MINI	£7.90

WHITE

RED

CRISP & FRESH

SOFT & FRUITY

	175ml	250ml	Bottle		175ml	250ml	Bottle
LES ORMIERRES BLANC Pays d'Oc, France – Perfect every-day wine, very appealing	£5.75	£7.70	£23	GRIFFIN RIDGE ROUGE Pays D'Oc, France – Perfect every day drinking	£5.75	£7.70	£23
WATERKLOOF SERIOUSLY COOL CHENIN BLANC Western Cape, South Africa, dry, crisp, fruity notes, a hint of citrus	£6	£8	£24	RED BRIDGE SHIRAZ South Australia, robust and spicy, fruity with a slightly sweet finish	£6	£8	£24
COLOGNA PINOT GRIGIO Veneto, Italy – Light, crisp and refreshing	£6.30	£8.40	£25	PALAZZO PISANO MERLOT Veneto, Italy – Intense bouquet of red fruits, medium bodied	£6.30	£8.40	£25
LA PALMA SAUVIGNON BLANC Cachapoal, Chile – Vibrant citrus fruit	£6.50	£8.70	£26	LES CENT VERRES PINOT NOIR Pays d'Oc, France – Light and delicate berry fruit	£6.50	£8.70	£26

DELICIOUS & JUICY

RICH & SMOOTH

	175ml	250ml	Bottle		175ml	250ml	Bottle
ARROWHEAD BLOCK CHARDONNAY Riverland, Australia – Fresh and luscious tropical fruit	£6	£8	£24	MONTEPULICIANO D'ABRUZZO FARINA Abruzzo, Italy – Ripe, blackberry fruitiness	£7	£9.50	£28
FIRST VOYAGE SAUVIGNON Marlborough, New Zealand, fruit forward, aromatic, crisp and fresh	£7.75	£10.40	£31	SAN FELIPE 'BARREL SELECT' MALBEC Mendoza, Argentina – Smooth and spicy, perfect with meat	£7.30	£9.70	£29
TWO TOWNS SWARTLAND PARCEL WHITE South Africa, Crisp apple, stone fruit, soft round texture with good length			£28	COTES DU RHONE DOMAINE DU GREZAS France, soft summer fruits with a touch of spice and black pepper	£7.50	£9.90	£30
VALDE GRENACHE BLANC RESERVE South Africa, vibrant citrus, greengage and pear, clean and refreshing			£29	RIOJA CRIANZA RIO DEL REY Rioja, Spain – Lightly oaked, food-friendly and very approachable	£7.50	£9.90	£30
COTEAUX BORURGOGNE BLANC, LE PETIT BONHEUR France, floral and fruity, buttery on the palate			£34	MUSAR JEUNE RED Lebanon, Unoaked, fresh and full ripe blueberry drink young			£28

ROSE

	175ml	250ml	Bottle		175ml	250ml	Bottle
RESERVE ST MICHELLE ROSE Pays D'Oc, France – Light and refreshing	£5.75	£7.70	£23	COMINO PINOT GRIGIO BLUSH Italy – Crowd pleasing dry Rose with floral aromas	£6.30	£8.40	£25

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
Pulled pork croquettes, gouda cheese, truffle mayo £7
Feta and pine nut cakes, sesame, basil pesto (v) £7.50
Half pint of king prawns, thousand island dressing, bread roll and butter £9
Mixed breads and marinated olives, with balsamic dip (vg) £6
Smoked chicken and avocado, potato salad and bacon lardons £8
Also available as a main £16
Stuffed peppers with guacamole and crispy broad beans (vg) £6

SANDWICHES

*Our bread is freshly baked every day from Splits Bakery just 100 metres away.
Served with dressed leaves and French fries, on your choice of white or brown bread, unless otherwise stated.*

- Roast beef and horseradish, red Leicester, sauerkraut served on sourdough £9
Grilled cheese and ham £9
Beer battered fish fingers, baby gem, tartare sauce £8
Egg mayonnaise and Sussex watercress (v) £7.50
Mature cheddar cheese and coleslaw, served in a bap (v) £7
Tuna mayonnaise and cucumber £7

FISH/SEAFOOD

- Beer battered fish and chips, mushy peas, tartare sauce and lemon £16
Smoked haddock kedgeree, king prawns, boiled egg £16
Monkfish, sweet potato and coconut curry, served with fragrant basmati rice and poppadom £16
Smoked salmon and crayfish salad, served with a bread roll and butter £16

MEAT

- Please also look at our specials board for further choices.*
Grilled minute steak, peppercorn sauce, French fries £17
Includes a drink, choose from: London Pride, Amstel, 175ml house red or white, or any soft drink
Cider braised pork belly, pork stuffing, butter bean mash, sweetheart cabbage and gravy £16
Beef chilli, served with half rice half chips, house salad £15
Chicken chasseur (*marinated chicken breast in a tomato, mushroom and white wine sauce*)
served with baby new potatoes and garden peas £15

VEGAN/VEGETARIAN

- Goats cheese and roasted pepper quiche, house salad,
served with your choice of cous cous or baby new potatoes (v) £14
Grilled English* asparagus with gnocchi; served with artichoke, tomato and walnut sauce (vg) £15
Mozzarella, sun blushed tomato and edamame salad, with pesto dressing and bread roll (v) £14

**When available*

DESSERTS/PUDS

- Chocolate pot, with stracciatella ice cream (*Italian choc chip*) and chocolate pencil £6
Affogatto, two scoops of homemade Bailey's ice cream served with espresso coffee and amaretti biscuits £7
Sticky toffee pudding with butterscotch sauce £6
We make our very own ice cream, please see board for current choices,
served with shortbread biscuit £2.50 a scoop