



THE PARK TAVERN

Welcome to the Park Tavern

Chefs, Stuart and Billie, prepare everything from scratch themselves, and only use suppliers within a 12 mile radius, so the food will be as fresh as possible, we hope you enjoy their efforts.

Every Friday (12-3, 5-9) is 2-4-1 Fish and Chips, booking is strongly advised.
Roast dinners and music every Sunday.
Please look out for special supper club events.

Please make us aware of any food allergies before you order, as some dishes will contain ingredients that are not in the menu description.

Thank you for your visit.

WINE

WHITE

GRIFFIN RIDGE

Pays d'Oc, France
Refreshing and zesty

175ml: £5.50 250ml: £7.90 Bottle: £22.00

LA PALMA, SAUVIGNON BLANC

Valle de Cachapoal, Chile
Tropical fruits, fresh and intense

175ml: £6.00 250ml: £8.60 Bottle: £24.00

SARTORI, PINOT GRIGIO

Italy
Dry and crisp

175ml: £6.00 250ml: £8.60 Bottle: £24.00

RIEBEEK CELLARS, CHARDONNAY

Swartland, South Africa
Peach with a lingering citrus finish

175ml: £6.00 250ml: £8.60 Bottle: £24.00

MARQUÉS DEL ATRIO, RIOJA

Viura, Spain
Smooth and fresh

175ml: £6.50 250ml: £9.30 Bottle: £26.00

LE VERSANT, VIOGNIER

Pays d'Oc, France
Lots of ripe stone fruit

Bottle: £29.00

L'ORANGERIE DU CHATEAU, CHABLIS

Andre Bichot, Chablis, France
Intense and lovely

Bottle: £32.00

RED

GRIFFIN RIDGE

Pays d'Oc, France
Mellow and easy drinking

175ml: £5.50 250ml: £7.90 Bottle: £22.00

LA PALMA, MERLOT

Chile
Ripe and plummy

175ml: £6.00 250ml: £8.60 Bottle: £24.00

CORNELLANA, MALBEC

Valle de Cachapoal, Chile
Blackcurrant and spice

175ml: £6.00 250ml: £8.60 Bottle: £24.00

LES CENT VERRES, PINOT NOIR

Pays d'Oc, France 13%
Fruity, round and smooth

175ml: £6.25 250ml: £8.90 Bottle: £25.00

RIO DEL RAY, RIOJA Crianza 2015

Spain 13.5%
Light to medium body, red fruit flavours

175ml: £6.75 250ml: £9.65 Bottle: £27.00

CHÂTEAU HAUT-GRELOT, BORDEAUX

Blaye, Bordeaux, France
Right bank Merlot-based blend

Bottle: £29.00

ROSÉ

GRIFFIN RIDGE

Pays d'Oc, France
Delicate flavours of raspberry

175ml: £5.50 250ml: £7.90 Bottle: £22.00

SARTORI, PINOT GRIGIO BLUSH

Veneto, Italy
Fresh, light and easy to drink

175ml: £6.00 250ml: £8.60 Bottle: £24.00

Very small 125ml glasses available

SPARKLING

BOLNEY ESTATE

Bolney, Haywards Heath, England
Crisp and refreshing

Bottle: £39.00

MOINET PROSECCO DOC

Treviso, Italy
Italian classic, dry and fresh

20cl Bottle: £7.50 Bottle: £19.00

MENU

STARTERS/SMALL PLATES

- Hummus and Smoked Garlic bread (vg) £6
Patatas Bravas, crispy potato with tomato and chilli (vg) £5
Crispy Whitebait, Tartare Sauce £6
Smoked Duck, Watercress, Plum Chutney £6.50
English* Asparagus, Hollandaise Sauce, Hash Browns (v) £7
Herb Crumbed Brie, Tomato and Basil Relish (v) £6
Salt and Pepper Squid, Sweet Chilli Sauce £6
As priced, or 3 for £16
*when available

SANDWICHES

- Served on your choice of white or brown bread, with dressed leaf and fries
Mature Cheddar Rarebit, Chutney (v) £7.50
Beer Battered Fish Finger, Tartare, Baby Gem £7.50
Savoury French Toast, Tiger Bread filled with Cheese and Ham £8

FISH

- Beer Battered Fish and Chips, Mushy Peas, Tartare Sauce £14
Smoked Haddock Kedgeriee, Tiger Prawns, Boiled Egg £15
Monkfish and Chorizo Carbonara £13
Smoked Salmon and Avocado on warm Sourdough, House Salad, Shoestring Fries £13

MEAT

- Grilled Minute Steak, Peppercorn Sauce, Shoestring Fries £16
Includes a drink, choose from: London Pride, Amstel, 175ml House red or white, or any soft drink
Beef Brisket Massaman Curry, Savoury Rice, Poppadom £15
Chicken Schnitzel, Hand cut Chips, House Salad, Herb Butter £14
Pork Loin Steak, Cheese and Bacon Croquettes, Seasonal Vegetables, Crackling, Gravy £13

VEGETARIAN

- Baked Goats Cheese, Walnut and Pesto Salad (v) £13
Shallot Tarte Tatin, Garlic Potatoes, Pistachio Salad (vg) £11

DESSERTS

- Chocolate Tasting Plate, with Chocolate Pot, Ice Cream, White Chocolate Tart and Brownie £6.50
Warm Treacle Tart, Clotted Cream, Chocolate Pencil £6.50
Lemon and Saffron Possett, Shortbread Biscuit, Berry Compote £6.50
Selection of Homemade Ice Creams £2.50 per scoop
served with Shortbread Biscuit - please see board