



## 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
<b>BOLNEY ESTATE BUBBLY BRUT NV (vg)</b> West Sussex, England – English and oh so very good!	£39	<b>MOINET PROSECCO DOCG</b> Conegliano, Italy – Gorgeous DOCG quality here	£19
<b>LAVERGNE CHAMPAGNE BRUT</b> France, gold medal winning fizz	£36	<b>MOINET PROSECCO MINI</b>	£7.90

## WHITE

### CRISP & FRESH

	175ml	250ml	Bottle
<b>LES ORMIERRES BLANC</b> Pays d'Oc, France – Perfect every-day wine, very appealing	£5.75	£7.70	£23
<b>WATERKLOOF SERIOUSLY COOL CHENIN BLANC</b> Western Cape, South Africa, dry, crisp, fruity notes, a hint of citrus	£6	£8	£24
<b>LA PALMA SAUVIGNON BLANC</b> Cachapoal, Chile – Vibrant citrus fruit, mouth-watering	£6.50	£8.70	£26
<b>COLOGNA PINOT GRIGIO</b> Veneto, Italy – Light, crisp and refreshing	£6.30	£8.40	£25

## RED

### SOFT & FRUITY

	175ml	250ml	Bottle
<b>GRIFFIN RIDGE ROUGE</b> Pays D'Oc, France – Perfect every day drinking	£5.75	£7.70	£23
<b>PALAZZO PISANO MERLOT</b> Veneto, Italy – Intense bouquet of red fruits, medium bodied	£6.30	£8.40	£25
<b>LES CENT VERRES PINOT NOIR</b> Pays d'Oc, France – Light and delicate berry fruit	£6.50	£8.70	£26
<b>RED BRIDGE SHIRAZ</b> South Australia, robust and spicy, fruity with a slightly sweet finish	£6	£8	£24

## DELICIOUS & JUICY

	175ml	250ml	Bottle
<b>ARROWHEAD BLOCK CHARDONNAY</b> Riverland, Australia – Fresh and luscious tropical fruit	£6	£8	£24
<b>LANARK LANE SAUVIGNON</b> Marlborough, New Zealand, fruit forward, aromatic, crisp and fresh	£7.75	£10.40	£31
<b>LA VERSANT VIOGNIER</b> France – Full bodied and aromatic			£28
<b>MACON LUNGY LES CHARMES</b> Burgundy, France – Notes of honey and quince, smooth and complex			£34
<b>TENUTE PIERALSI NATIVO VERDICCHIO</b> Marche, Italy, aromas of citrus with tropical fruits and some savoury notes			£36

## RICH & SMOOTH

	175ml	250ml	Bottle
<b>COTES DU RHONE DOMAINE DU GREZAS</b> France, soft summer fruits with a touch of spice and black pepper	£7.50	£9.90	£30
<b>SAN FELIPE 'BARREL SELECT' MALBEC</b> Mendoza, Argentina – Smooth and spicy, perfect with meat	£7.30	£9.70	£29
<b>RIOJA CRIANZA RIO DEL REY</b> Rioja, Spain – Lightly oaked, food-friendly and very approachable	£7.50	£9.90	£30
<b>MONTEPULICIANO D'ABRUZZO FARINA</b> Abruzzo, Italy – Ripe, black berry fruitiness	£7.75	£10.40	£31
<b>CHARLES SMITH BOOM BOOM SYRAH USA</b> Washington, USA – Meaty dark fruit with a pinch of all spice			£41

## ROSE

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

## DESSERT WINES

	37.5cl		37.5cl
<b>3 BRIDGES GOLD MIST BOTRYTIS SEMILLON</b> Riverina, Australia – Luscious palate of peach and citrus flavours	£22	<b>CHATEAU DELMOND SAUTERNES</b> Bordeaux, France – Fresh floral and stone fruit aromas	£26

# MENU

## STARTERS/SMALL PLATES/BAR

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- Crispy whitebait, tartare sauce, lemon £7
- French onion soup, with Gruyere cheese, croutons, bread roll and butter £7
- Salt and pepper squid, sweet chilli sauce £6
- Red pepper and tomato hummus, warm pitta bread (vg) £6
- Pigs in blankets, mustard mayo £7
- Gunpowder bhaji, coronation mayo (v) £6
- Bread board with olives and balsamic (vg) £6

## SANDWICHES

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*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 £8.50
- Beer battered fish fingers, baby gem, tartare sauce £8
- Grilled cheese sandwich and tomato soup (v) £8  
(if you would like to substitute soup for French fries please let us know)
- Sausage and dijon mustard (bap) £7
- Tuna mayonnaise and cucumber £7
- Camembert bap, with onion chutney(v) £7

## FISH/SEAFOOD

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- Beer battered fish and chips, mushy peas, tartare sauce and lemon £15
- Smoked haddock kedgeree, tiger prawns, boiled egg £16
- Monkfish goujons, French fries, chip shop curry sauce and peas £14
- Please see our specials board for further seafood choices

## MEAT

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- Bouef bourguignone, chive mash, roasted root vegetables £16
- Chicken and ham pie, new potatoes, peas and gravy £15
- 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*
- Venison casserole with rarebit dumplings, buttered mash and vegetables £15
- Roast gammon and parsley sauce, roast potatoes and seasonal vegetables £14

## VEGETARIAN

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- Saffron risotto, crispy kale, habas fritas, walnut oil (vg) £14
- Sweet potato and pumpkin pie, with Cheddar pastry,  
your choice of chive mash or hand cut chips, vegetables and gravy (v) £14

## SALADS

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- Smoked mackerel, pine nuts, golden beetroot, horseradish £13
- Hay baked Ham, duck egg, Jersey royals with salad cream £13
- Panzanella salad - mozzarella, sun dried tomatoes, sourdough and pesto dressing (v) £12

## DESSERTS

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- Affogatto, two scoops of homemade Bailey's ice cream served with espresso coffee and honeycomb £7
- Chocolate pudding, chocolate sauce and pistachio ice cream £7
- Meringue with vanilla cream and berry compote £7
- We make our own ice cream, please see board for current choices,  
served with shortbread biscuit £2.50 a scoop