

WINE & PAIRINGS ESTATE-TO-GLASS-&-PLATE SPRING GOURMET DINING MENU

CANAPÉS SELECTION WITH A 125ml GLASS OF EXCEPTIONAL CUVÉE DU JOUR

CHEF'S AMUSE BOUCHE SELECTION - COLOURS & TASTES OF A HAMPSHIRE ESTATE

Beetroot Dyed Tapioca Crisp & Balsamic Glaze | *Highlighting the Colours of the Vineyard in Autumn*

Puréed Estate Apple Domes | *Representing the First Sap Rising from the Vines in Spring*

Rosary Goat's Cheese & Jerusalem Artichoke | *Represents the Woolly Buds that go on to form the Bunches of Grapes in Summer*

Raisinated Estate Grapes Harvested from Our Vineyard | *Provide a Final Taste from the Vineyard in Winter* (m) (mu) (sd)

Pastry filled with Raisinated Estate Grapes | Brandy & Estate Pear | Estate Blackberry Dome filled with Chef's Chicken Liver Parfait (g) (m) (sd)

ESTATE PARKER HOUSE LOAF

Coated with Estate Fermented Honey & Wild Garlic | Rock Salt | Unsalted Whipped Butter (e) (g) (l) (m) (sd) (V)

CORONATION CHICKEN TERRINE

Coronation Chicken Terrine | Mango | Yoghurt | Golden Raisins | Crispy Onion | Apricot (ce) (m)

HAMPSHIRE FOREST FLAMBÉ

New Forest Wild Mushrooms | Flamed Cognac | Truffle Cream | Estate Pickled Blackberries (ce) (g) (m) (mu) (sd) (V)

LOBSTER BISQUE WITH SMOKED KING PRAWN (£5 SUPPLEMENT)

Lobster Bisque | Smoked King Prawn | Cucumber & Apple Salsa (ce) (c) (f) (g) (l) (m) (mu) (sd)

STEAK TARTARE (£10 SUPPLEMENT)

Fillet of Beef | Capers | Cornichons | Shallots | Mustard | Egg Yolk | Onion Croûtes | Lemon | Vodka (e) (g) (l) (mu) (sd)

CHALK STREAM TROUT

Droxford Beetroot & Gin Cured Chalk Stream Trout | Saffron | Beetroot & Horseradish Dressing (e) (f) (g) (m)

BUTTERNUT SQUASH PITHIVIER

Butternut Squash Pithivier | Sage & Cauliflower Cheese | Garlic & Shallot | Roasted Leeks (ce) (e) (g) (m) (mu) (V)

PAN FRIED FILLET OF LINE-CAUGHT SEA BASS

Sea Bass | Creamed Leek | Roasted Garlic | Saffron Potatoes | Vine Ripened Cherry Tomatoes (ce) (f) (g) (m)

TRUFFLED GUINEA FOWL & WOODLAND MUSHROOM RISOTTO

Truffle Oil | Guinea Fowl | Woodland Mushroom Risotto | Smoked Pancetta | Vine Tomatoes | Crispy Kale (ce) (m) (sd)

BEEF BOURGUIGNON & TRUFFLE POMME PURÉE

Braised Beef Cheek | Truffle Pomme Purée | Vegetables | Roscoff Onion | Pancetta (ce) (m) (sd)

HAMPSHIRE BEEF WELLINGTON (FOR TWO, TO SHARE £30pp SUPPLEMENT)

Hampshire Beef (served pink) | Mushroom Duxelles | Smooth Paté | Rich Red Wine Jus | French Puff Pastry

Duck Fat Fondant Potato | Tenderstem Broccoli | Seasonal Vegetables with Pancetta (ce) (e) (g) (l) (m) (mu) (sd)

ROAST LOIN OF HAMPSHIRE PORK (SUNDAY LUNCH ONLY)

Roast Loin of Hampshire Pork | Crackling | Roasted Estate Apples | Duck Fat Fondant Roast Potatoes |

Seasonal Vegetables | Yorkshire Pudding Pan Roasted Gravy (ce) (e) (g) (l) (m) (mu) (sd)

RHUBARB TWO WAYS

Rhubarb Sorbet | Star Anise | Rhubarb & Almond Tart (e) (g) (l) (m) (n)

APPLE TARTE FINE

Apple Tarte Fine | Estate-Made Vanilla Ice-Cream (e) (g) (m)

WHITE & DARK CHOCOLATE & PASSION FRUIT CRÉMEUX

Passion Fruit | Mango Chantilly Cream | Gold Leaf | Quob Park Rosé Gel | Chef's Surprise (e) (g) (l) (m) (sd)

WARM CHOCOLATE FONDANT (ALLOW 20 MINUTES) (£5 SUPPLEMENT)

Warm Chocolate Fondant | Vanilla Ice Cream (e) (g) (m) (s) (V)

ARTISAN CHEESE TROLLEY

YOUR CHOICE OF 4, 6, OR 8 AWARD-WINNING CHEESES - (SUPPLEMENT OF £5, £10 OR £15)

Served with Artisanal Crackers and Seasonal Accompaniments to balance the Cheeses (g) (m) (mu) (n) (sd) (GFOA)

COFFEE & PETIT FOURS

Gourmand Tasting Menu - £110 | with Paired Wines - £200 | with Exceptional Paired Wines - £510
Tasting Menu - £80 | with Paired Wines - £120 | with Exceptional Paired Wines - £410
Casual Gourmet Dining - Two Courses - £40 | Three Courses - £55

If you have any allergies or intolerances, please ask a member of staff for further information.

All prices include VAT at the current rate. A service charge of 12.5% will be added to the bill for non-members, and for all tables of greater than six (including all members' tables) for items purchased on the day (not for pre-purchased items). Gratuities are discretionary.



YOUR RETREAT FROM THE EVERYDAY & EXCEPTIONAL GOURMET EXPERIENCES

*Wine & Pairings at Quob Park Estate
Open Lunch & Dinner, Wednesday-Sunday*

*For Pre-booked Weddings & Events,
Private Dining & Cookery School,
Open Seven Days a Week*

Visitors, Residents, Members and Guests All Welcome!

*...for Our Tasting Menu, Gourmand Tasting Menu & Exceptional Afternoon Tea Experiences
With Optional Wine Pairings – A Price Range To Suit All Special Occasions...*

Our 5-Course Gourmet Tasting Menu is available from £80 or £120 with Paired Wines. Our 9-Course Gourmand Tasting Menu is available from £110 or £200 with Paired Wines. Our Michelin-trained Chefs may also be able to accommodate Regular Diners, Vegetarians or Vegans with alternative dishes. A Children's Menu is available upon request at £35 for up to 3-Courses.

Our Exceptional Afternoon Tea is available from £45.

Your Complimentary Glass of Exceptional Cuvée Du Jour From Our Exceptional Wine List

Reflected by the name, Our main Gourmet Dining Restaurant Wine & Pairings is an unashamedly wine-led experience, passionate about delivering perfect pairings for Your Individual Palate. With over 10 Exceptional Sparkling Wines produced at Quob Park, typically aged at least 5-6 years like the very best vintage champagnes, all of our Tasting Menus include a Complimentary 125ml Glass of Exceptional Sparkling Du Jour, paired with Our Chef's Canapé Du Jour Selection to help you to Discover Our Range of Exceptional English Sparkling Wines. Our Team of Wine Experts will be happy to assist you in pairing Our Menus with Our Exceptional Wine List. Our cellars feature thousands of bottles from across the globe, from fine and rare wines to accessible gems. With 150+ wines also available by the glass, many through Enomatic tasting machines, guests also have the unique opportunity to explore stellar wines that may otherwise be out of reach.

Our Estate-To-Glass-&-Plate Ethos – Bon Appétit!

The key ingredients in Our Modern English, French-influenced Menus are from Our Estate, Local Farms, or Our Quob Park at Home Partners. Our Dress code is smart casual. All Tasting Menus are Sample Menus, as courses may change daily to reflect market and seasonal influences. A service charge of 12.5% will be added to the bill for non-members, and for all tables of greater than six (including all members' tables) for items purchased on the day (not for pre-purchased items). Gratuities are discretionary. Supplement of £10 for Live Entertainment. Stated live entertainment may have to change subject to availability and without notice.

Visits To Just Casual-Dine Or Drink With Us

Residents, Members & Members' Guests (and Visitors but only when attending a Year-Round or Seasonal Event) can pre-book visits to just Casual-Dine or Drink With Us Wednesday-Sunday, subject to availability. Members can Drink Bottles of Wine In-Venue at Member Retail Prices on Wednesdays. Casual-Dining includes Casual Dishes that are priced individually below and Casual Gourmet Dining is priced from £40 for 2-Courses or £55 for 3-Courses (see Our Gourmet Dining Menu for full details). Menus or Dishes marked with ☺ symbol may be available as part of 24 Hour Room Service for Residents (subject to a £10 Tray Charge).

QUOB PARK CASUAL PIANO BAR NIBBLES

CHEF'S SELECTION OF 3/5 CANAPÉS - £10/£15
QUOB PARK PARMESAN CRISPS ☺ - £7
ESTATE ARTISAN OR TRUFFLE FRIES ☺ - £7

QUOB PARK MARINATED MIXED OLIVES ☺ - £7
ARTISAN VEGETABLE CRISPS OR NUTS ☺ - £5
QUOB PARK GARDEN VEGETABLE CRUDITÉS ☺ - £7

QUOB PARK CASUAL CLASSICS ☺

LOBSTER BISQUE ☺ - £20

Lobster Bisque | Toasted Baguette | Aioli
(ce) (c) (f) (g) (l) (m) (mu) (sd)

QUOB PARK CLUB SANDWICH ☺ - £23

Roasted Chicken | Bacon | Brie | Rustic Sourdough Baguette |
Aioli | Caramelised Onion Lettuce | Fries
(g) (l) (m) (mu)

ENTRECÔTE STEAK SANDWICH ☺ - £25

Entrecôte Steak | Toasted Sourdough Bread | Gherkins |
Red Onion Marmalade | Mustard Mayonnaise | Fries
(e) (g) (l) (m) (mu)

CURRY KERALAN CAULIFLOWER & RED PEPPER ☺ - £16

Coconut Curry Sauce | Pilau Rice | Naan Bread
(ce) (g) (l) (mu) (n) (V) (VE)

Add Sliced Chicken Breast for £5 Supplement

QUOB PARK CASUAL SHARING BOARDS

(Serves 2-4 People)

TRUFFLED PONT NEUF & ARTISAN BREADS - £25

Pont Neuf Potatoes | Truffle Slices | Truffle Seasoning | Truffle
Mayonnaise | Artisan Breads
(g) (e) (l) (m) (mu) (V) (VE) (GFOA)

QUOB PARK VINTNER'S PLATTER ☺ - £30

Baguette | Mature Cheddar Cheese | Stilton | Chicken Liver
Parfait | Pickled Onion | Pickled Red Cabbage | Celery |
Apple | Artisanal Chutney | Grapes
(e) (g) (l) (m) (mu)

CHEESE & CHARCUTERIE BOARD ☺ - £38

Chef's Selection of Five British, French or International Award-
Winning Cheeses | Specially Selected Meats | Pickles |
Cornichons | Artisan Breads | Artisanal Chutney |
Peter's Yard & Artisanal Toast Crackers
(ce) (e) (g) (l) (m) (mu) (GFOA)

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES, PLEASE ASK A MEMBER OF STAFF FOR FURTHER INFORMATION

(ce) celery (c) crustaceans (e) egg (f) fish (g) gluten (l) lupin (m) milk (mo) molluscs (mu) mustard (n) nuts (p) peanuts (se) sesame seeds (s) soya (sd) sulphur dioxide (V) vegetarian (VOA) vegetarian option available (VE) vegan (GF) gluten free (GFOA) gluten free option available.