

**GREAT CELLAR 'WINE & PAIRINGS'**

**ALL-DAY GRAZING MENU**

Prices stated are for Visitors, Members and Guests

**COFFEE OR TEA, AND PETIT FOURS £5.95**

Filter Coffee, Cappuccino, Decaffeinated or a selection of Teas,  
served with Chef's Petit Fours

(£15.00 supplement for two scones, clotted cream and artisan jam  
and a glass (125ml) of either Classic Cuvée or Classic Cuvée Rosé)

**ARTISAN BREADS, OLIVE OIL, BUTTER & SALTS £5.95 (V)**

Artisan breads served with your choice of two olive oils, butter rose  
and three sea salts to enhance your 'Wine & Pairings' experience

**ARTISAN SCOTCH EGG & PICCALILLI SALAD £12.50**

Warm artisan scotch egg with chorizo, piccalilli salad  
served with sourdough crackers

**TWICE BAKED CHEDDAR OR CHEDDAR & STILTON SOUFFLÉ £12.50 (V)**

Twice baked cheddar or cheddar & stilton soufflé,  
served with a focaccia bun

**PONT NEUF POTATOES & ARTISAN BREADS £15.00 (V)**

Pont Neuf potatoes, seasoned with truffle and truffle mayonnaise,  
served with artisan breads, three sea salts and a butter rose

**TEMPURA KING PRAWNS WITH LEMON MAYO £15.00**

Three crispy tempura king prawns, served with a lemon mayonnaise dip

**GREAT CELLAR 'WINE & PAIRINGS'**

**ALL-DAY GRAZING MENU**

Prices stated are for Visitors, Members and Guests

**CAESAR SALAD £15.00 (V)**

Caesar salad with dressed cos lettuce, anchovies, parmesan shaving and herb croutons  
(£15.00 supplement for 3 king prawns or 4oz Beef Fillet)

**CHARCUTERIE BOARD £15.00**

Charcuterie board with specially selected meats,  
served with artisan breads and pickles, and your choice of olive oil

**FRENCH & ENGLISH CHEESE BOARD £15.00 FOR 3 CHEESES**

French & English cheese board, served with an artisan chutney,  
cornichons and sourdough crackers  
(£7.00 supplement for 5 cheeses)

**4OZ SLOW-ROASTED FORE RIB OF BEEF IN BRIOCHE BUNS £22.00**

Two 4oz, sixteen hour slow-roasted, fore rib of beef  
served in brioche buns, glazed with sweet chilli jam

**4OZ CARPACCIO OF HAMPSHIRE REARED BEEF FILLET £22.00**

4oz Carpaccio of Hampshire Reared Beef Fillet  
served with parmesan, lemon and pickled mushrooms

**FOIE GRAS PRESSING WITH MELBA TOAST £25.00**

Foie gras pressing, honey & sauternes savour and melba toast

## **TRADITIONAL FISH & CHIPS WITH A MODERN TWIST**

Visitors £30, Members & Guests £25 per person

*Paired with Quob Park Blanc de Blancs 2015*

Visitors £40, Members & Guests £30 per person



### **TRADITIONAL FISH & CHIPS WITH A MODERN TWIST**

Battered British fish with a beetroot tartare sauce, mushy pea purée, served with lemon & Pont Neuf potatoes

### **QUOB PARK BLANC DE BLANCS 2015, HAMPSHIRE, ENGLAND**

Bright and vividly fresh, with notes of apple, gooseberry and white peach, carried by refreshing acidity, showcasing the quality of our Chardonnay

## **TRADITIONAL STEAK & CHIPS WITH A MODERN TWIST**

Visitors £40, Members & Guests £30 per person

*Paired with Quob Park Rosé Saignée 2015*

Visitors £50, Members & Guests £40 per person



### **TRADITIONAL STEAK & CHIPS WITH A MODERN TWIST**

Pan-fried British beef with roasted garlic, mushroom fricassée, Pont Neuf potatoes & roasted cherry tomatoes

### **QUOB PARK ROSÉ SAIGNÉE 2015, HAMPSHIRE, ENGLAND**

Notes of strawberry, cherry compote and violet, interlaced with aromas of smoke and tobacco, the intensity continues on the palate, with a ripe core of red fruit evolving into toast and hazelnut

## GREAT CELLAR WINE & PAIRINGS 'ALL-DAY GRAZING MENU'



### Food Allergies

Please be aware that our food may contain or come into contact with common allergens, such as celery, cereals containing gluten, crustaceans, dairy, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seed, shellfish, soya, sulphur dioxide, tree nuts or wheat. Our staff will be pleased to describe the ingredients of any of the dishes for you.

## GREAT CELLAR WINE & PAIRINGS 'ALL-DAY GRAZING MENU'



Prices are inclusive of VAT. Gratuities discretionary. These menus will change on a regular basis to bring you a variety of dishes that complement the season. Where items on the menu are a vegetarian choice these are indicated (v), additional vegetarian options are available on request. All our food is cooked to order so please allow for cooking time. Please note that Quob Park Estate is a non-smoking venue, however we have areas within the outside Terrace for customers who choose to smoke. Please ensure your mobile phone is set to silent mode as a courtesy to other customers. Most of the produce used in the preparation of the menu is obtained locally, from our Estate or from small specialist suppliers, to ensure the highest possible standards are maintained.