



RESTAURANT 1707 + WINE & PAIRINGS À LA CARTE MENU

10% Discretionary Service Charge – Only 5% Discretionary Service Charge for Great Cellar Wine Club Members. Additional Gratuities Optional.

Please make a selection from our extensive Cheese Board and Dessert Menu after your Main Course.

EXTRAS

Assiette of Vegetables..... £9.95
Assiette of vegetables, new potatoes or pomme puree.

Garden Salad..... £9.95
Garden Salad, locally sourced and/or from Quob Park's own Potager.

Triple Cooked Pont Neuf Potatoes £6.00
Triple-cooked Pont Neuf potatoes.

STARTERS

Steak Tartare prepared at the table £22.00
Steak tartare prepared at the table.

Lobster Bisque..... £19.50
Lobster bisque, parmesan and aioli.

Poached Duck Egg £15.95
Poached duck egg, en meurette, serrano, croutons cabernet sauvignon.

Chicken Terrine with Piccalilli..... £12.50
Chicken terrine, black pudding, piccalilli, and toasted hazelnuts

Chalk Stream Trout £16.50
Beetroot & Gin Cured chalk stream trout, saffron, beetroot & horseradish.

Wild Mushroom Salad..... £13.95
truffle tagliatelle, pink fur potato, pickled beetroot.

MAINS

Classic Entrecôte Flambé at the table..... £45.00
8oz Entrecote flambéed, served with Café de Paris butter, skinny fries, garden salad and artisan bread.

Braised Lamb Shoulder £27.50
Braised lamb shoulder, dauphinoise potato, pearl barley & winter vegetables.

Open Fish Pie..... £23.00
Roasted loin of hake, topped with spring onion, mash, smoked haddock & crayfish, served with Dijon and dill.

Truffled Guinea Fowl £35.00
Guinea fowl boudin, truffle farcé, new forest mushroom risotto with a white wine jus.

Duo of Roast Pork..... £24.95
Slow roast pork belly & loin, celeriac, apple & duck fat fondant.

Pumpkin & Goats' Cheese Pithivier £15.00
Pumpkin & goats' cheese pithivier, caramelised red onion & Parmentier potato.

QUOB PARK PAIRED MAINS

Traditional Fish & Chips with a Twist..... £24.95
Battered fish with a beetroot tartare sauce, mushy pea purée, served with lemon & Pont Neuf potatoes. Members also receive a free pairing of a 125ml glass of Quob Park Blancs de Blancs 2015.

Traditional Steak & Chips with a Twist £55.00
Pan-fried British beef with roasted garlic, mushroom fricassée, Pont Neuf potatoes & roasted cherry tomatoes. Members also receive a free pairing of a 125ml glass of Quob Park Rosé Saignée 2015.

RESTAURANT 1707 + WINE & PAIRINGS CHEESE BOARD & DESSERT MENU

Please note, standard Wine Pairings based purely on food can only be suggestions, as all of our palates are individual. Wine Pairings tailored to Your Palate can be suggested by our Sommelier team on request.

COFFEE AND PETIT FOURS

Your Choice of Coffee with Petit Fours £5.95
Coffee and Chefs Selection of Petit Fours

Pot of Tea with Petit Fours or Lemon Cake £5.95
Pot of Tea with Your choice of Petit Fours or Lemon Cake

DESSERT WINES BY THE GLASS

All 125ml glasses, unless stated
2016 Les Pins, Monbazillac, France £6.25
2016 Chateau Tirecul La Graviere, Les Pins, Monbazillac, France

2007 Château Rieussec, Sauternes, France 75ml.... £44.25
2007 Château Rieussec, Sauternes 1er Grand Cru, Bordeaux, France

2009 Chateau d'Yquem, Sauternes, France 75ml.... £75.00
2009 Chateau d'Yquem, Sauternes, Bordeaux, France

LIQUEURS

All measures 25ml unless stated
Grand Marnier £3.75 **Frangelico** £3.25
Baileys 50ml £5.00 **Espresso Tosolini** £3.95
Cointreau £3.95 **Amaretto Saliza** £3.95
Campari 50ml £3.65

DIGESTIFS

Baron De Sigonac 10 Years 25ml..... £5.25
Somerset Apple Brandy 25ml..... £5.75
Hennessy VS 25ml £5.95
Hennessy XO 25ml..... £9.95
Pedro Ximenez 70ml £7.50
Akash-Tai Shiraume Umeshu Sake 70ml £7.75
Port Quinta De La Rosa Tawny, Portugal 75ml..... £8.00
2009 Port Quinta De La Rosa Vintage 75ml..... £20.50

AFTER DINNER COCKTAILS

Brandy Alexander..... £10.50
Hennessy VS, crème de cacao, cream and a little nutmeg.

Espresso Martini £10.95
Belvedere vodka, coffee liqueur and espresso.

Chocolate Martini £11.50
Vodka, Baileys, crème de cacao and a dusting of chocolate.

OUR EXTENSIVE FULL WINE & BAR
LISTS ARE AVAILABLE AT ALL TIMES

CHEESE BOARD TO PLATE

14 OUT OF 60 DIFFERENT CHEESES EACH WEEK
AVAILABLE IN STORE INDIVIDUALLY PRICED

Taste of Cheese Plate..... £15.00
English, French & Guest international award-winning cheeseboard based on Chef's selection of three cheeses served with artisan chutneys/preserves, cornichons, and sourdough crackers.

YOUR CHOICE OF EXTRA CHEESES AT RETAIL PRICES
BLUE CHEESE

Barkham Blue (c.40g) – *Rich & creamy*£1.85
Pairing - 2018 Chateau Haut-Roudier, Bordeaux, France.

Bath Blue (c.40g) – *Creamy blue*.....£1.70
Pairing - 2016 Les Pins, Monbazillac, France.

Colston Bassett (c.40g) – *Rich & balanced*£1.50
Pairing - 2018 Bodegas Salentein, Mendoza, Argentina.

Long Clawson (c.40g) – *Bold & creamy*£1.75
Pairing - 2018 Chateau Haut-Roudier, Bordeaux, France.

Bleu de Gex (c.40g) – *Nutty & buttery*£1.00
Pairing - 2018 Bodegas Salentein, Mendoza, Argentina.

Montagnolo Affine (c.40g) – *Aromatic & spicy*£1.85
Pairing - 2009 Chateau d'Yquem, Sauternes, France.

GOAT'S CHEESE

Eve (c.40g) – *Soft & nutty*.....£3.70
Pairing - 2018 Joseph Mellot, Destinéa, Vin de Pays, France.

Kidderton Ash (c.40g) – *Delicate & creamy*£1.60
Pairing - 2019 Te Kairanga, Reising, Wairarapa, New Zealand.

CHEDDAR CHEESE

Keen's Extra Mature (c.40g) – *Rich & nutty*.....£2.50
Pairing - 2018 Chateau Haut-Roudier, Bordeaux, France.

Black Bomber (c.40g) – *Smooth & creamy*£1.25
Pairing - 2018 Chateau Haut-Roudier, Bordeaux, France.

SEMI-HARD CHEESE

Rothbury Red (c.40g) – *Sweet & tangy*.....£1.90
Pairing - 2017 Parini Pinot Grigio delle Venezie, Italy

Comté AOC Petit Fort (c.40g) – *Buttery & nutty*£1.50
Pairing - 2017 Churton, Abyss, Pinot Noir, Marlborough, New Zealand.

SOFT CHEESE

Époisse du Bourgogne (c.40g) – *Complex & meaty*£2.25
Pairing - 2016 J. Moreau et Fils, Chablis 1er Cru, Burgundy, France.

Brie de Meaux Donge (c.40g) – *Nutty & buttery*.....£1.75
Pairing - 2019 Aresti, Chardonnay Reserva, Curicó, Chile.

DESSERTS

Flamed Crêpe Suzette £15.00
Crêpe Suzette flamed at the table.

Apple Tart Fine (20 min wait) £12.00
Apple tart fine New Forest ice cream.

Chocolate Fudge Fondant (20 min wait) £13.00
Warm chocolate fudge fondant with vanilla ice cream and raspberry puree.

Prune & Armagnac Tart£9.50
Prune & armagnac tart, citrus creme fraiche.

Blackberry Parfait.....£9.50
Blackberry parfait, honeycomb & apple sponge..