



RESTAURANT 1707 + WINE & PAIRINGS À LA CARTE MENU

These menus will change on a regular basis to bring you a variety of dishes that complement the seasons. Additional Vegetarian and / or Vegan options are available on request.

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. Most of the produce used in the preparation of the menu is obtained locally, or nationally, from small specialist suppliers.

10% Discretionary Service Charge will be added at the Old House Hotel and Quob Park Estate locations - Only 5% Discretionary Service Charge for Quob Park Wine & Dining 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 purée.

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

Isle of Wight Heirloom Tomato Salad £13.50
Isle of Wight Heirloom Tomato Salad, with Burrata, Olive, Pickled Red Onion & Aged Balsamic.

New Season Asparagus £14.50
Fresh New Season Asparagus with a Free Range Hen's Egg, Local Hampshire Cheddar, with Lemon & Chives.

Coronation Chicken Terrine £15.00
Coronation Chicken Terrine with Mango, Yoghurt, Golden Raisins, Crispy Onion & Apricot.

Chalk Steam Trout £16.50
Beetroot & Gin Cured Chalk Stream Trout with saffron, beetroot & horseradish dressing.

Crispy Red Mullet £19.50
Crispy Breaded Red Mullet with a Classic French Niçoise Garnish.

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

MAINS

Pasta Primavera £21.00
Spring Primavera vegetable pasta, served with rocket pesto, pine nuts, sweet chilli & red pepper mousse.

Warm Chicken Caesar Salad £22.50
Warm Chicken Caesar Salad, with a Garlic & Herb Marinade, Charred Baby Gem Lettuce, Tempura Anchovies, Parmesan & Smoked Pancetta.

Crispy Pork Belly..... £25.00
Crispy Pork Belly, served with a Chimichurri dressing, roasted salsify, chorizo herb potatoes, apple & peas.

Open Fish Pie £32.50
Roasted loin of Hake, smoked haddock & crayfish Open Fish Pie topped with spring onion, mash, served with Dijon and dill.

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

6oz Fillet of Hampshire Beef £48.00
6oz Fillet of Hampshire Beef, served with artichoke, asparagus, feves, truffle mash, and a salsa verde shallot tart.

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

Aperol Aperitivo..... £3.00
Campari..... £3.00
Disaronno Amaretto £3.00
Limoncello del Lago £3.00
Luxardo Sambuca dei Cesari £3.00
Malibu Coconut Rum £3.00
Passoa Passion Fruit £3.00
Southern Comfort £3.00
Chambord £3.50
Cointreau £3.50
Baileys Irish Cream Liqueur £4.00
Grand Marnier £4.00
Tia Maria £4.45
St Germain Elderflower..... £4.00

DIGESTIFS

All measures 25ml unless stated.

Remy Martin XO £5.00
Courvoisier VS £4.50
Hennessy VS £4.55
Hennessy XO £10.00
Louis XIII Rémy Martin 35ml.....£210.00
Louis XIII Rémy Martin 50ml.....£300.00

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, Destinée, Vin de Pays, France.

Kidderton Ash (c.40g) – Delicate & creamy£1.60
Pairing - 2019 Te Kairanga, Reisling, 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

Lemon Meringue Pie £11.50
Lemon meringue pie topped with torched meringue, blueberries & raspberries.

Apple Tart Fine (20 min wait) £12.00
Apple Tart Fine served with New Forest ice cream.

Chocolate Fudge Fondant £13.00
Warm Chocolate Fudge Fondant with vanilla ice cream.

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

Paris Brest £15.00
Paris Best with Strawberries, Chantilly cream & toasted almonds.