

# WINE & PAIRINGS GRAZING MENU

## NIBBLES

**Bowl of Artisan Crisps or Nuts** ..... £2.00

Bowl of Artisan Root Vegetable Crisps or Artisan Nuts.

**Mixed Olives**..... £4.50

Quob Park Estate's own Marinated Mixed Olives.

**Artisan Breads, Olive Oil, Butter & Salts** ..... £5.95

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

## SMALL PLATES

**Truffle Fries** ..... £5.50

Skin-on Fries served with parmesan and truffle oil.

**Soup du Jour** ..... £6.95

Chef's Soup of the day using the best seasonal ingredients.

**Pasta of the Moment**..... £9.95

Chef's pasta of the moment using the best seasonal ingredients.

**Haddock Mash, Poached Egg, and Chorizo** ..... £11.95

Smoked haddock mash, soft poached egg, and chorizo.

**Twice Baked Cheese Soufflé**..... £12.50

Cheddar &/or stilton soufflé with focaccia bread.

**Artisan Scotch Egg and Piccalilli Salad** ..... £12.50

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

**Fish and Chips** ..... £19.50

Battered British fish with chunky chips, garden peas, tartare sauce served with a lemon wedge.

**Quob Park Club Sandwich with Fries** ..... £19.50

Toasted bloomer bread, bacon, lettuce, tomato, sage-roasted chicken, egg mayonnaise served with fries.

**Steak Sandwich with Fries**..... £19.50

Toasted sourdough bread with Hanger steak, red onion marmalade, gherkins, mustard mayonnaise served with fries.

## SMALL SHARING BOARDS

**SERVES 1-2 PEOPLE**

**Large Spanish Croquettes**..... £11.50

Two large Spanish croquettes with artisan ham and roasted red peppers coated in a light crumb served with Chef's selection of two dipping mayonnaises.

**Charcuterie board** ..... £15.00

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

**English, French and Guest Cheese Board**..... £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.

**Tempura King Prawns with Lemon Mayo** ..... £15.00

Three crispy tempura king prawns served with a lemon mayo.

**Pont Neuf Potatoes & Artisan Breads** ..... £15.00

Pont Neuf potatoes, seasoned with truffle and truffle mayo, served with artisan breads, three sea salts and a butter rosette.

**6oz Slow Roast Fore Rib of Beef in Brioche** ..... £22.00

Two 3oz, sixteen hour slow-roasted, fore rib of beef served in brioche buns, glazed with sweet chilli jam.

## LARGE SHARING BOARDS

**SERVES 2-4 PEOPLE**

**Large Baked, Spiced Camembert** ..... £18.00

240g baked Camembert with herbs, garlic and artisan breads.

**Large Charcuterie board** ..... £24.00

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

**English, French and Guest Cheese Board** ..... £24.00

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

**8oz Hanger Steak Sharer** ..... £29.95

8oz Steak with parsnip crisps, roasted shallot.

**Cheese & Charcuterie Selection board** ..... £29.95

Charcuterie board with specially selected meats, French & English cheeses based on Chef's selection of five served with artisan breads, pickles, an artisan chutney, cornichons, and sourdough crackers and a selection of olive oils.

## SALADS

**Garden Salad**..... £9.00

Garden Salad, buttermilk dressing with herb croutons.

**Caesar Salad** ..... £15.00

Caesar salad with dressed cos lettuce, anchovies, parmesan shaving and herb croutons. Add Chicken £3.50 Supplement.

## FAMILY STYLE SUNDAY LUNCH

**SERVED SUNDAYS FROM 12:30**

**SUNDAY LUNCHES ARE ONLY AVAILABLE IN WICKHAM SQUARE LOCATIONS, UNLESS A SPECIFIC EVENT HAS BEEN PRE-AGREED AT QUOB PARK.**

**All Sunday Roast Options** ..... £22.50

All Sunday Lunch options come Family Style with generous central serving of Duck Fat Roast Potatoes, Vegetables, Yorkshire Puddings and Pan Roasted Gravy.

- Marinated Half Roast Chicken on the Bone, with Sage & Onion Bread Sauce.
- Roast British Beef with a rosemary, thyme and mustard crust (served pink).
- Slow Roast Loin of Hampshire Pork served with Crackling and apple.
- A Vegan or Vegetarian Sunday Roast option is always available upon request.

**PLEASE SEE OUR BOARDS FOR TODAY'S BISTRO SPECIALS...**