



YOUR RETREAT FROM THE EVERYDAY

OUR PHILOSOPHY

A price range to suit all occasions. À la carte menu with 2 courses from £33 or 3 courses from £42 at lunchtimes, served with an amuse-bouche, chosen by our Michelin-trained chefs.

Dinner options include à la carte menu with 2 courses from £43 or 3 courses from £52. On Friday and Saturday nights, only 3 or 9 course options are available.

Our 9 course Tasting Menu Gourmand, for £89, is available for both lunch and dinner, pre-order recommended.

Most ingredients in our Modern English, French-influenced, Menus are supplied by our own Quob Park at Home brand.

Our Chefs will accommodate additional Vegetarian or Vegan dishes on request, as well as alternative Dishes for our Regular Diners.

All Paired with an Exceptional Wine List with 1,000s of bottles, and 100s of wines by the glass, for every individual palate to enjoy.

Bon Appétit!

STARTERS

SPICED BUTTERNUT SQUASH SOUP

Butternut Squash | Celeriac Crisps | Apple (ce) (mu) (V) (VE)

WOODLAND MUSHROOM SALAD

Truffle Tagliatelle | Mushrooms | New Potato | Honey Granola | Beetroot | Radish | Watercress (g) (e) (l) (m) (mu) (n) (V) (GFOA)

TERRINE OF SMOKED HAM & CREEDY CARVER CHICKEN

Local Smoked Ham | Creedy Carver Chicken | English Mustard | Pickled Apple | Cucumber (ce) (g) (l) (mu) (sd) (GFOA)

ROSEMARY SKEWERED SCALLOPS & TIGER PRAWNS

Scallops | Prawns | Rosemary | Toasted Sesame Seeds | Julienne of Carrot | Leek | Mangetout | Lemon (c) (f) (m) (mo) (se) (GF)

KING PRAWN & CRAYFISH COCKTAIL TIAN

Prawns | Crayfish | Marie Rose | Cucumber | Lettuce | Lemon | Tomato & Chilli Dressing | Artisan Bread (c) (g) (e) (f) (m) (mo) (sd) (GFOA)

TRIO QUOB PARK

Lobster Bisque | Rosemary Skewered Scallops & Prawn | Warm Crab Cake | Sesame Seeds | Aioli | Lemon | Julienne of Carrot | Leek | Mangetout (c) (g) (ce) (e) (f) (m) (mo) (se)

STEAK TARTARE PREPARED AT THE TABLE

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

SIDES & SAUCES - 7.00

Chef’s Canapé Selection (per 3)

(ce) (g) (c) (e) (f) (l) (m) (mo) (mu) (n) (p) (se) (s) (sd) (VOA)

Artisan Breads, Olive Oils, Butter Rose & Salts (g) (m),

Quob Park Garden Salad with Buttermilk Dressing (ce) (m) (GF) (V),

Truffle Pomme Purée (m) (GF) (V),

Triple-Cooked Pont Neuf Potatoes (V) (VE) (GFOA),

Béarnaise, Peppercorn or Truffle Café au Lait Sauce

(g) (e) (m) (mu) (sd) (V) (VE) (GFOA)

(ce) celery (g) gluten (c) crustaceans (e) egg (f) fish (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

WINE & PAIRINGS  
À LA CARTE MENU

MAINS

PAN FRIED FILLET OF SEA BASS

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

TRUFFLED GUINEA FOWL & WOODLAND MUSHROOM RISOTTO

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

BUTTER ROASTED SKATE WING

Roasted Skate Wing | Crayfish | New Potatoes | Lilliput Capers | Chimmi Churri Dressing (c) (f) (m) (mu) (sd)

BRAISED HAMPSHIRE LAMB WITH PARMESAN MASH

Braised Lamb Shank | Parmesan Mash | Roasted Root Vegetables | Minted Red Wine Jus (ce) (m) (mu) (sd) (GF)

CELERIAC & CHESTNUT MUSHROOM PUFF PASTRY PITHIVIER

Celeriac | Chestnut Mushroom | Puff Pastry | Red Cabbage | Buttered Kale (ce) (g) (e) (l) (m) (sd) (V)

CLASSIC ENTRECÔTE FLAMBÉED TABLESIDE

8oz Entrecôte | Café de Paris Butter | Skinny Fries | Artisan Bread | Quob Park Garden Salad | Buttermilk Dressing (ce) (g) (f) (m) (mu) (sd) (GFOA)

20.00

SIGNATURE MAINS FOR TWO

(Course Supplement Per Person)

16oz CHATEAUBRIAND (SERVED PINK, CARVED AT TABLE)

Hampshire Beef Fillet | Roasted Garlic | Tomato Confit | Straw Potato Fries | Béarnaise Sauce | Garden Salad | Buttermilk Dressing (ce) (g) (e) (m) (mu) (sd) (GFOA)

30.00

SURF AND TURF (8oz HAMPSHIRE BEEF FILLET)

Hampshire Beef Fillet | Skewered Scallops & Prawn | Garlic | Tomato Confit | Straw Potato Fries (c) (f) (m) (mo) (GFOA)

30.00

ADDITIONAL MAINS FOR SUNDAY LUNCH

(Served 12noon - 4pm in Restaurant 1707 at The Old House Hotel)

Served Family Style with a Generous Central Serving to share

Duck Fat Roast Potatoes | Seasonal Veg | Yorkies | Pan Roasted Gravy

ROAST BRITISH BEEF (SERVED PINK)

Roast Sirloin of Beef | Roasted Shallots | Watercress | Crust of Rosemary | Thyme | Mustard (ce) (g) (e) (l) (m) (mu) (sd) (GFOA)

ROAST LOIN OF HAMPSHIRE PORK

Roast Pork Loin | Crackling | Roasted Apples | Watercress | (ce) (g) (e) (l) (m) (mu) (sd) (GFOA)

OPTIONAL CHEF’S CHEESE PLATE

CHEF’S SELECTION OF 4, 6 OR 8 CHEESES

British, French and International Award-Winning Cheeses including Tête de Moine Flowers | Peter’s Yard Crackers | Artisanal Chutney | Grapes | Cornichons (m) (sd) (GFOA)

19.50

or 24.00

or 27.00

DESSERTS

TRIO OF SORBETS WITH MELON AND MINT

Sorbet | Melon | Mint (e) (m) (sd) (GF) (V)

APPLE CRUMBLE TART WITH VANILLA CUSTARD & ICE CREAM

Apple | Tart | Custard | Ice Cream (g) (e) (l) (m) (s) (V)

WHITE AND DARK CHOCOLATE PARFAIT

White Chocolate | Dark Chocolate | Poached Cherries | Kirsch | Strawberries (m) (s) (sd) (V)

WARM CHOCOLATE FONDANT (allow 20 mins)

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

5.00

TRIO OF CHOCOLATE TO SHARE (allow 20 mins)

White & Dark Chocolate Parfait | Warm Chocolate Fondant | Chocolate Orange Torte | Ice Cream (g) (e) (m) (s) (sd)

5.00

CRÊPE SUZETTE FLAMED TABLESIDE WITH VANILLA ICE CREAM

Crêpes | Orange Emulsion | Grand Marnier (g) (e) (l) (m) (sd) (V)

10.00

All Visitors, Members and Guests are Welcome!

Dress code is smart casual, service is included for members and gratuities are discretionary.

Local Wine & Dining Membership from £20 per calendar month or £5 per calendar month for members visiting occasionally.

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

Course supplements are indicated per person where applicable. Supplement of £5 on any menu option for live entertainment, or £10 ticket for drinks only with live entertainment. All prices include VAT at the current rate. A service charge of 12.5% will be added to the bill for non-members.





QUOB PARK  
ESTATE, HOTEL AND SPA

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Bon Appétit!

WINE & PAIRINGS  
MENU GOURMAND

NINE COURSE WINTER SEASON TASTING MENU

CHEF’S CANAPÉ SELECTION

Canapés Paired with a 125ml Glass of Exceptional English Sparkling Wine (ce) (g) (c) (e) (f) (l) (m) (mo) (mu) (n) (p) (se) (s) (sd) (VOA)

AMUSE BOUCHE AND  
BREADS, OLIVE OILS, BUTTER ROSE & SALTS

Lobster Bisque based Amuse Bouche styled each day by our Michelin-trained, Award-Winning Executive Chef Scott Garner to enhance your experience (ce) (g) (c) (e) (f) (m) (mo) (se)

STARTER

TERRINE OF SMOKED HAM & CREEDY CARVER CHICKEN

Local Smoked Ham | Creedy Carver Chicken | English Mustard | Pickled Apple | Cucumber (ce) (g) (l) (mu) (sd) (GFOA)

SALAD

WOODLAND MUSHROOM SALAD

Truffle Tagliatelle | Mushrooms | New Potato | Honey Granola | Beetroot | Radish | Watercress (g) (e) (l) (m) (mu) (n) (V) (GFOA)

FISH

ROSEMARY SKEWERED SCALLOPS & TIGER PRAWN

Scallops | Prawn | Rosemary | Toasted Sesame Seeds | Julienne of Carrot | Leek | Mangetout | Lemon (c) (f) (m) (mo) (se) (GF)

MAIN

TRUFFLED GUINEA FOWL & WOODLAND MUSHROOM RISOTTO

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

SORBET

STRAWBERRIES & CHAMPAGNE SORBET

New Forest Champagne Sorbet | Strawberries (m) (sd) (GF)

OPTIONAL CHEF’S CHEESE PLATE

CHEF’S SELECTION OF 4, 6 OR 8 CHEESES	19.50
British, French and International Award-Winning Cheeses including Tête de Moine Flowers   Peter’s Yard Crackers   Artisanal Chutney   Grapes   Cornichons (m) (sd) (GFOA)	or 24.00
	or 27.00

DESSERT

TRIO OF CHOCOLATE TO SHARE (allow 20 mins)

White & Dark Chocolate Parfait | Warm Chocolate Fondant | Chocolate Orange Torte | Ice Cream (g) (e) (m) (s) (sd)

COFFEE & PETIT FOURS

YOUR CHOICE OF COFFEE OR TEA WITH PETIT FOURS

Coffee or Choice of Tea and Chef’s Selection of Petit Fours (m) (sd)

SIDES & SAUCES - 7.00

Quob Park Garden Salad with Buttermilk Dressing (ce) (m) (GF) (V),  
Truffle Pomme Purée (m) (GF) (V),  
Triple-Cooked Pont Neuf Potatoes (V) (VE) (GFOA),  
Béarnaise, Peppercorn or Truffle Café au Lait Sauce  
(g) (e) (m) (mu) (sd) (V) (VE) (GFOA)

(ce) celery (g) gluten (c) crustaceans (e) egg (f) fish (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  
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