

SNACKS

Sourdough cob for two v 4.5/5
With salted butter OR roasted garlic
& cep mushroom butter (G,M)

Smoked almonds v 4 (N)
Garlic & herb marinated olives v 4 (S,Mu)

Deep fried pickles 5
With a mustard
& dill mayonnaise (Mu,G,E,S,F)

STARTERS

Classic prawn cocktail 9.75
Brown bread & butter, lemon (Ce,C,F,M,So,S,G,E)

Caramelised onion soup 9
With a bacon jam & cheese rarebit (Ce,S,M,G,F,Mu)

Charred mackerel fillet 9.5
Red cabbage & beetroot salad, wasabi crème fraîche (M,Mu,F,S)

Garlic snails & spinach vol-au-vent 10
With parsley sauce, pickled shallot & watercress salad (M,G,E,Mo,S)

Citrus cured chalk stream sea trout 11.5
Fennel, radish & orange salad, buttermilk & dill (F,M,S)

Confit duck & watermelon salad 9.5
Hoisin dressing, spring onion, crispy rice noodles,
sesame & coriander (So,G,S,Se)

Broad beans & peas on sourdough toast v 9
Truffled ricotta, fresh mint & lemon dressing (M,So,G,Mu,S)

Cauliflower tempura v 9
With buffalo sauce & sour cream with chives (M,G)

MAINS

Park Brasserie beef burger 18
6oz patty, treacle cured bacon, smoked cheddar & 'PB' burger sauce in a
brioche bun with skinny fries & onion rings (Ce,M,Mu,So,G,E,S)

8oz sirloin steak 36
Skinny fries, baby gem salad with Caesar dressing
& peppercorn sauce (Ce,F,M,Mu,G,E,S)

Pork schnitzel 18
With fried egg, anchovy butter, herb potato salad
& watercress (F,M,Mu,G,E,S)

Nduja stuffed chicken breast 19
Potato rosti, rocket & parmesan salad, roasted garlic aioli (M,E,S)

Thick cut lamb chops 32
Skinny fries, baby gem salad with Caesar dressing
& peppercorn sauce (Ce,F,M,Mu,G,E,S)

Ox cheek bourguignon 25
Creamed potato & green beans (Ce,M,S)

Caramelised red onion & mushroom pithivier v 18
Creamed spinach, pickled mushrooms
& parsley oil (M,Mu,G,E,S)

Thai green vegetable curry 18
Coconut rice, coriander, shrimp crackers & lime (S,C,So)

Beer battered haddock 18
Thick cut chips, minted mushy peas
& tartare sauce (M,G,S,F,E,Mu)

Pan roasted hake fillet 21
Crushed white beans, chorizo, spinach, charred spring onions
& herb salsa (F,M,S)

Moules mariniere 20
With skinny fries & bread (M,S,G,So,Mo)

Skate wing 26
With a caper & parsley butter,
new potatoes & samphire (M,S,F)

SIDES

House salad v 4.5
With mustard vinaigrette (Mu,S)
Herb buttered new potatoes v 4.5 (M)

Skinny fries or thick cut chips v 4.5
With truffle mayonnaise,
Parmesan & chives (M,E,Mu)

'Invisible chips' v 2
For Hospitality Action

Green beans v 4.5
With caper & parsley butter (M,S)
Beer battered onion rings 4.5 (S,G,M,F)

SANDWICHES

12-4pm

Prawn Marie rose 9.5
With baby gem lettuce & cucumber (Ce,C,F,M,So,S,G,E,Mu)

Sirloin of beef 9.5
Blue cheese mayonnaise, rocket & red onion (M,Mu,So,S,G,E)

Wensleydale v 9
With fig, apple & ale chutney (M,Mu,So,S,G)


Smoked salmon 10
Dill cream cheese (M,Mu,So,S,G,F)

Classic coronation chicken 9.75
With iceberg lettuce (M,Mu,So,S,G,E)

Suffolk ham & cheddar cheese 9.5
With tomato chutney (M,Mu,So,S,G)

Additional vegan menu available

Allergen Key: Milk-M, Crustaceans-C, Celery-Ce, Egg-E, Sulphites-S, Soya-So, Sesame-Se, Fish-F, Mustard-Mu, Nuts-N, Gluten-G, Peanuts-P, Lupin-L, Molluscs-Mo

Notification of a food allergy will mean your dishes will be served with a small .

If not please check with one of our team members before starting your food.

A discretionary service charge of 10% will be added to your bill.

www.wivenhoehouse.co.uk

CHAMPAGNE & SPARKLING



Ca' del Console Prosecco Extra Dry, VENETO, ITALY	8	36
Ca' del Console Prosecco Rosé, VENETO, ITALY	8	36
Chapel Down Classic Brut, KENT, ENGLAND	12.5	69
Chapel Down Rosé Brut, KENT, ENGLAND	12.5	69
Testulat Carte d'Or Brut Blanc de Noirs, CHAMPAGNE, FRANCE	13	70
Testulat Rosé Charlotte Brut, CHAMPAGNE, FRANCE	15	73
Bollinger Special Cuvée Brut NV, CHAMPAGNE, FRANCE		110

WHITE BY THE GLASS, CARAFE & BOTTLE



Molinico Loco, MACABEO, MURCIA, SPAIN	6.5	17.75	25
Poggio Alto Pinot Grigio, VENETO, ITALY	7.25	20.25	28.75
Luvignac Picpoul de Pinet, St Clair, LANGUEDOC-ROUSSILLON, FRANCE	9.25	25.5	36.5
First Fleet Chardonnay, SOUTH EASTERN AUSTRALIA	7	19	28
Kleinkloof Chenin Blanc, WESTERN CAPE, SOUTH AFRICA	7.5	20	30
Yealands Estate Single Vineyard Sauvignon Blanc, MALBOROUGH, NEW ZEALAND	9.25	24.75	37

ROSÉ BY THE GLASS, CARAFE & BOTTLE



Molinico Loco, Monastrell Rosado, MURCIA, SPAIN	6.5	17.75	25
La Maglia Rosa Pinot Grigio, VENETO, ITALY	6.5	17.75	25
Maison Angelvin Côtes de Provence, PROVENCE, FRANCE	9.75	27	39

RED BY THE GLASS, CARAFE & BOTTLE



Molinico Loco, Monastrell, MURCIA, SPAIN	6.5	17.75	25
Don Jacobo Rioja Crianza, BODEGAS CORRAL, SPAIN	9.5	25.5	38
Amanti Primitivo, PUGLIA, ITALY	8.25	22.5	33.25
Lautarul Pinot Noir, ROMANIA	7.25	19.5	29
Los Intocables Bourbon Barrel Malbec, SAN JUAN, ARGENTINA	9.25	24.75	37
Mancura Etnia Merlot, CENTRAL VALLEY, CHILE	7	18.75	28

WHITE BY THE BOTTLE



Chapel Down Bacchus, KENT, ENGLAND	46
Élevé Marsanne-Viognier, PAYS D'OC, FRANCE	33.5
Sancerre Les Garennes, Nicolas Millet, LOIRE, FRANCE	56.75
Chablis, Domaine Les Manants, BURGUNDY, FRANCE	55
Mâcon-Villages, Château du Charnay, BURGUNDY, FRANCE	47.75
Gewürztraminer Alsace Tradition Organic, Emile Beyer, ALSACE, FRANCE	44
Alasia Gavi, Araldica Vini Piemontesi, PIEMONTE, ITALY	40
Morgado da Vila Alvarinho, QUINTA DA LIXA, PORTUGAL	40.75
Weinhaus Röss Riesling, RHEINGAU, GERMANY	39.25
Estoras Grüner Veltliner, Esterházy, BURGENLAND, AUSTRIA	47.5
Béres Furmint, TOKAJI, HUNGARY	39
Passo Blanco, Masi Tupungato, MENDOZA, ARGENTINA	38

ROSÉ BY THE BOTTLE



Chapel Down English Rosé, KENT, ENGLAND	44
Whispering Angel, PROVENCE, FRANCE	50

RED BY THE BOTTLE



New Hall, Barons Lane, ESSEX, ENGLAND	39.75
Château Macquin St Emilion, BORDEAUX, FRANCE	49
Arbouse, Massif d'Ulchaux, Côtes du Rhône, RHONE VALLEY, FRANCE	39.25
Beaujolais Villages, Cave de Fleurie, BURGUNDY, FRANCE	40
Chianti Classico, San Jacopo da Vicchiomaggio, TUSCANY, ITALY	45
Château Ksara La Prieuré, BEKAA VALLEY, LEBANON	40
Los Coches Carmenere, CENTRAL VALLEY, CHILE	32
Bodega Garzon Reserve Tannat, MALDANADO, URUGUAY	50
Freedom Cross Pinotage, WESTERN CAPE, SOUTH AFRICA	31
Deakin Estate Artisan Blend Shiraz Viognier, VICTORIA, AUSTRALIA	34
Sebastiani Zinfandel, CALIFORNIA, USA	42



ALL PRICES ARE IN £ AND INCLUDE VAT. WINES BY THE GLASS ARE ALSO AVAILABLE IN 125ML.
WINES ON THIS LIST MAY CONTAIN SULPHITES, EGG OR MILK PRODUCTS. PLEASE ASK A MEMBER OF STAFF SHOULD YOU REQUIRE GUIDANCE

DESSERTS

Sticky toffee madeleines 8.5

With toffee sauce & clotted cream (*M,E,G*)

Tonka bean crème brûlée 8

With orange shortbread biscuit (*M,G,E*)

Brown sugar & coconut rice pudding 8

Roasted pineapple & rum soaked raisins (*S,So*)

Tiramisu profiteroles 9

With chocolate sauce & coffee gel (*M,E,G,S,So*)

Pistachio baked Alaska 9

With raspberry purée (*M,E,G,N*)

Chocolate brownie 9

Salted caramel ice cream, bitter chocolate sauce
& toasted hazelnuts (*M,E,G,N,So*)


Selection of British cheeses 12.5

Crackers, chutney, celery & grapes (*M,G,S,Ce,Mu,Se*)

Old Speckled Hen cheese rarebit 10

With onion chutney & Worcestershire sauce (*M,G,S,F,So*)

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HOT DRINKS

Americano 3.5

Flat white 3.6

Latte 3.7

Cappucino 3.7

Single/double espresso 3/3.4

Single/double macchiato 3.4/3.5

Mocha 4.2

Hot chocolate 3.75

Drury Tea 3.5

English Breakfast, Earl Grey, Assam, Lemon & Ginger, Gunpowder Green, Camomile,
Jasmine, Ceylon, Red Berry, Rooibos, Peppermint, Darjeeling, Chinese White

DESSERT WINES & PORT

Royal Tokaji Blue Label Aszu 5 Puttonyos, HUNGARY	9
Château Grand Jauga Sauternes, FRANCE	8
Pedro Ximenez, Bodegas Alvear, solera 1927 NV, SPAIN	9
Cockburn's Fine Ruby Port	6
Dalva 10-Year-Old Tawny Port	9
Dow's Quinta do Bomfim Vintage Port	12.5