



## PARK BRASSERIE

Room service available 12-9pm

### 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)

**Fillet of smoked mackerel 9.5**  
Pickled cucumber, horseradish cream cheese  
& rye crisps (F,M,S,G,E,Mu)

**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 spring roll 10**  
Hoisin sauce & spring onion, cucumber & mooli salad  
with crispy rice noodles (So, Mi, G, S, Se)

**Salad of mulled wine poached pear v 9**  
Whipped gorgonzola, winter leaves & toasted walnuts  
with a balsamic & orange dressing (S,M,N,Mu,Ce)

**Harissa roasted carrots & falafel v 9**  
Chickpea purée, herb salad, pomegranate  
& molasses (Se,Mu,Su)

### 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)

**Slow cooked belly of pork 19**  
Wholegrain mustard mash, roasted piccolo  
parsnips, buttered savoy, cider jus (Mu,M,S,Ce)

**Breaded chicken escalope 19**  
With a fried egg & nduja butter, skinny fries  
& watercress salad (M,Mu,G,E,S)

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

**Stout braised featherblade of beef 24**  
Creamed potato, glazed carrot &  
caramelised baby onions (Ce,M,S,G)

**Butternut squash, cranberry  
& chestnut pithivier v 18.5**  
Roasted squash purée, pickled cranberries  
& crispy sage (G,E,S,N)

**Herb gnocchi 18**  
Roasted shallot cream, spinach, pan fried oyster  
mushrooms & parmesan crumb (G,M,Ce,S,E)

**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)

**Whole sea bream 24**  
with new potatoes, tenderstem broccoli  
& sundried tomato butter (M,F)



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### 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

**Buttered savoy cabbage 4.5**

With bacon lardons (*Ce,M*)

**Beer battered onion rings 4.5 (S,G,M,F)**

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### DESSERTS

**Apple tart tatin 8.5**

Vanilla ice cream & toffee sauce (*M,G,E*)

**Clementine pavlova 8.5**

With mint syrup & dark chocolate shavings (*M,E,S,So*)

**Mulled wine pannacotta 9**

Poached pear, brandy snap & cranberry gel (*M,G,E,S*)

**New York baked cheesecake 8.5**

Citrus mascarpone & redcurrant compote (*M,G,E*)

**Hazelnut profiteroles 9**

With chocolate sauce & hazelnut brittle (*M,G,E,So*)

**Egg custard tart 8.5**

With winter berries (*M,G,E*)

**Double chocolate brownie 9**

Salted caramel ice cream, chocolate crumb & honeycomb (*M,G,E,So*)

**Selection of British cheeses 12.5**

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

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### SANDWICHES

Out of hours room service 9pm-1am

**Prawn Marie rose 9.5**

With baby gem lettuce & cucumber

(*Ce,C,F,M,So,S,G,E,Mu*)

**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*)

**Sirloin of beef 9.5**

Blue cheese mayonnaise, rocket & red onion

(*M,Mu,So,S,G,E*)

**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*)

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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](http://www.wivenhoehouse.co.uk)



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Poached pear, brandy snap & cranberry gel *(M, G, E, S)*

#### **New York baked cheesecake 8.5**

Citrus mascarpone & redcurrant compote *(M,G,E)*

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With chocolate sauce & hazelnut brittle *(M,G,E,So)*

#### **Egg custard tart 8.5**

With winter berries *(M,G,E)*


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Salted caramel ice cream, chocolate crumb & honeycomb *(M,G,E,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

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### DESSERT WINES & PORT

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