



PARK BRASSERIE

Dinner Menu

Served from 5.30-9pm

NIBBLES

Smoked almonds 4.5 (N)	Nocellara olives 4.5	Sweet chilli rice crackers 4.5 (G,S)
Sourdough cob for two 5.5 (G,M) With salted butter	Corn ribs 4.5 With smoked paprika & lime	Deep fried pickles 4.5 (Mu,E,S,G) With mustard & dill mayonnaise

STARTERS

Salt baked celeriac 9.75 (Ce,S,Mu,N,E) Date puree, Waldorf salad & truffle vinaigrette	Bloody Mary prawn cocktail 11 (Ce,C,F,M,So,s,G,E) Pickled celery, tomato powder, brown bread & butter, lemon
Smoked salmon 10 (G,M,S,Mu,E) Potato pancake, herb cream cheese, pickled beetroot & keta caviar	Cream of cauliflower soup 9.5 (G,M,S,Mu,E) Blue cheese & sage scone with bacon jam
Mushroom parfait 9.5 (G,M,S,E,Mo) Pickled shallots, winter leaves & sourdough croutes	Pork & chicken liver pate 10 (G,S,M,E) Red onion marmalade, toasted brioche & lambs leaf salad

MAINS

Beer battered haddock 19.25 (M,Mu,G,E,S) Thick cut chips, minted mushy peas & tartare sauce	Spinach & ricotta tortellini 18 (G,M,S,E) Sun dried tomato cream, olives, pine nuts & rocket
Pan roasted hake 22 (Ce,C,M,S,Mo,F) New potatoes & chowder sauce	Pithivier of potato, leek & mushroom 19 (G,Ce,S,M,Mu,E) blue cheese sauce, pickled mushrooms & watercress
Traditional fish pie 21 (G,C,M,S,Mo,Mu,E,F) Cheddar mash & buttered greens	Chicken Kiev 19.5 (G,M,S,E) Baked potato puree, green beans, crispy onions & jus
Slow cooked pork belly 20 (Ce,M,S,Mu) Mustard mash, braised red cabbage & cider jus	Confit duck leg 20.5 (Ce,M,S) Chorizo & haricot bean cassoulet, cavolo nero

FROM THE CHARGRILL

All dishes below served with a side of fries, glazed shallot & lambs leaf lettuce (S,M,Mu) & Bearnaise or Peppercorn sauce

Three lamb chops 36 8oz sirloin steak 36 Gammon steak 24 (E) Lions mane mushroom steak (M,S,So) 26

Park Brasserie beef burger 19.5 (G,S,Mu,M,E,Ce)
6oz patty, treacle cured bacon, red onion marmalade,
Emmental cheese & truffle mayonnaise with skinny fries

SIDES

House mixed leaf salad 4.5 (Mu,S) With vinaigrette	Truffle fries 6 (M,E) With parmesan & chives	Green vegetables 4 (G,S,M) with preserved lemon butter	Sweet potato fries 5.25	Skinny or thick cut fries 4.5	Braised red cabbage 4 (S)
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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



PARK BRASSERIE

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-ROUSILLON, 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
Weinhauss Ress 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'Uchaux, 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