


# PARKSIDE

## REIGATE

### EVENING MENU

#### PRÉLUDE

<b>PADRON PEPPERS</b> 	£7	<b>FILLET STEAK TARTARE</b>	£10
Flame grilled - chipotle spiced emulsion - sea salt		32 Day aged Angus fillet - chimichurri - Simon's free range fried eggs - sautéed potatoes - bravas sauce	
<b>CHICKEN LIVER PÂTÉ</b>	£8	<b>BEETROOT TARTARE</b> 	£9
White wine infused - garlic, rosemary & thyme butter - red onion marmalade - toasted Chalk Hill's Brioche		Shallot - caper - tabasco - Chalk Hill's malted toast	
<b>SEARED TUNA TATAKI</b>	£11	<b>ESCALIVADA</b> 	£9
Spring onions - ginger - soy - lime - shallots - sliced chilli		Charred eggplant - roasted bell peppers - sherry vinegar - olive oil - minced garlic - herbs	
<b>TRUFFLE TIGER PRAWN TOAST</b>	£10	<b>TIGER PRAWNS</b>	£10
Chopped prawns - prawn mousse - flaked crumb - Chalk Hill's malted toast		Shell on - lemon - garlic chilli butter - Nduja emulsion	

#### PARKSIDE SPECIALS FOR TWO TO SHARE

<b>CENTRE CUT CHATEAUBRIAND</b>	£79	<b>WHOLE FILLETED SEA BASS</b>	£79	<b>TRIO OF BROCHETTES</b>	£79
Hand-selected, 32-day aged, 100% grass-fed Angus beef fillet, seared medium-rare and crowned with wild garlic butter. Served with skin-on fries and your choice of side.		Whole butterflied sea bass, filleted and slow-roasted, stuffed with a vibrant Asian-inspired salad and delicately drizzled with aromatic ginger beurre blanc. Served with your choice of side.		Trio of tender cubed chicken, aromatic minced lamb and grilled halloumi & vegetable skewers. Served with a mixed salad, taum, spiced tomato, pickled vegetables and your choice of side.	

#### ENTRÉES

<b>FILLET STEAK 250G/500G</b>	£26 / £45	<b>SEARED SALMON LINGUINE</b>	£22
32 day aged, grass fed - rösti potatoes - garlic butter		Norwegian salmon pave - warm linguine salad - Bois Boudrain dressing	
<b>BALLOTINE OF CHICKEN</b>	£24	<b>GLOBE ARTICHOKE RISOTTO</b> 	£18
Free-range Chicken breast - truffle scented mousse - Parma ham - Savoy cabbage		Summer cep - artichoke crisps	
<b>PAN FRIED SEA BASS</b>	£24	<b>CREAMED MUSHROOMS</b> 	£22
Herb crushed potatoes - tomato coulis - vierge dressing		Truffle scented - rösti potatoes - rich mushroom glaze	
		<b>MERGUEZ LAMB SAUSAGE</b>	£18
		New potato salad - harissa - cumin - chilli pepper	

#### ACCOMPANIMENTS

<b>CHALK HILL'S FOCACCIA</b> 	£5	<b>FRENCH BEANS</b> 	£5
Olive oil - balsamic - sea salt		Melted butter - sea salt	
<b>FRENCH FRIES</b> 	£4	<b>NEW POTATOES</b> 	£5
Skin on potato - sea salt		Whole buttered, herb crushed or potato salad	
<b>TRUFFLE FRIES</b> 	£6	<b>MIXED SALAD</b> 	£5
Skin on potato - truffle oil - grated parmesan - sea salt		Mixed leaves - tomato - cucumber - shallot	
<b>SWEET POTATO FRIES</b> 	£5	<b>PAK CHOI</b> 	£6
Skin on sweet potato - sea salt		Garlic - ginger	

Please alert a member of staff if you have a food allergy or intolerance.

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### SWEET FINALES

<b>AFFOGATO</b>	£8
Bristot Espresso - vanilla ice cream	
<b>CRÈME BRÛLÉE</b> 	£8
Flavour of the season (please ask) - rich custard - caramelised sugar	
<b>BASQUE CHEESECAKE</b> 	£8
Spanish-style baked cheesecake - burnished exterior - crème caramel-style bittersweet notes - light centre	
<b>CHALK HILL'S BROWNIE</b>	£8
Rich chocolate brownie with a luxurious firm centre - salted caramel ice cream	
<b>VACHERIN OF BERRIES</b> 	£8
Mixed seasonal berries - meringue nest - Chantilly cream, homemade lemon curd	
<b>ICE CREAM</b> 	£8
Three scoops - vanilla, chocolate or salted caramel 	

<b>CHEESE BOARD</b>	£10 / £14
One or two to share - crackers - chutney - selection of artisanal British and European cheeses	

### DESSERT WINES & FORTIFIED SELECTIONS

<b>GONZALEZ BYASS SOLERA CREAM SHERRY</b>	£8
<i>Spain 2023</i> - dark intense mahogany colour. On the nose aromas of raisins, vanilla, oak and slight hints of hazelnuts. On the palate a delicate wine with a smooth reminder of dates and raisins finishing with touches of caramel and oak and a subtle note of nuts. ABV 18%	
<b>DOMAINE DES FORGES CÔTEAUX DU LAYON</b>	£8
<i>France 2023</i> - exquisite sweet wine with aromatic notes of exotic fruits and dried apricot. The palate is underpinned by fresh acidity which beautifully balances the richness of fruit. Mineral overtones add complexity through to a long, persistent finish. ABV 11.5%	
<b>CASTELNAU DE SUDUIRAUT SAUTERNES</b>	£10
<i>France 2022</i> - With seductive aromas of fragrant orange blossom, spices and fudge. The smooth initial taste develops into soft sweetness on the palate backed by the delicate aromas that are found on the nose. ABV 14%	
<b>PENFOLDS 'FATHER' GRAND TAWNY 10YO</b>	£10
<i>Australia NV</i> - This 10 year old, pale amber-tawny colored Father Grand Tawny is intensely scented of dried mulberries, sultanas, treacle and caramel with a marmalade lift. Big, expressive and rich with a nuttiness in the mouth, it finishes very long and very sweet. ABV 13.5%	

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