

PARKSIDE

REIGATE

EVENING MENU

PRÉLUDE

PADRON PEPPERS V	£7	FILLET STEAK TARTARE GFO	£10
Chipotle spiced emulsion - sea salt		32 Day aged Angus fillet - Simon's free range egg yolk - parsley	
ESCALIVADA V GFO	£9	TIGER PRAWNS GFO	£10
Charred eggplant - roasted bell peppers - artichoke - olive oil - minced garlic - herbs - paprika toasted sourdough		Shell on - paprika - lemon - garlic chilli butter	
SALADE CAPRESE V	£7	SCALLOPS	£9
Mozzarella, plum tomato, basil, balsamic dressing		Puréed garlic and butter peas	

CHATEAUBRIAND FOR TWO TO SHARE

£79

Hand-selected, 32-day aged, 100% grass-fed Angus beef fillet, seared medium-rare and crowned with garlic paprika butter and sauce Béarnaise. Served with skin-on fries and your choice of side.

ENTRÉES

FILLET STEAK 250G/500G GFO	£26 / £45	SALMON LINGUINE	£24
32 day aged, grass fed - pan fried herb potatoes - green beans - paprika garlic butter		Pan fried - cherry tomato - garlic - white wine veloute - hint of chilli	
BALLOTINE OF CHICKEN GFO	£24	MUSHROOM RISOTTO V	£22
Free-range Chicken breast - spinach and mushroom stuffing - Creole sauce - herb oil		Oyster mushrooms - rich cream - shaved Parmesan - truffled oil	
PAN FRIED SEA BASS GFO	£24	HARISSA AUBERGINE GFO	£20
Herb crushed potatoes - tomato coulis - vierge dressing		Cubed and roasted - chick pea couscous - charred halloumi - Muhamarra sauce	

ACCOMPANIMENTS

CHALK HILL'S FOCACCIA V	£5	TENDERSTEM BROCCOLI V	£5
Olive oil - balsamic - sea salt		Olive oil - lemon zest - sea salt	
FRENCH FRIES V	£4	FRENCH BEANS V	£5
Skin on potato - sea salt		Melted butter - sea salt	
TRUFFLE FRIES V	£6	NEW POTATOES V	£5
Skin on potato - truffle oil - grated parmesan - sea salt		Whole buttered, herb crushed or potato salad	
SWEET POTATO FRIES V	£5	MIXED SALAD V	£5
Skin on sweet potato - sea salt		Mixed leaves - tomato - cucumber - shallot	

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

PARKSIDE

REIGATE

SWEET FINALES

DESSERT SPECIAL £8

Freshly prepared every week. Please ask your server

AFFOGATO £8

Bristot Espresso - vanilla ice cream or salted caramel ice cream **GF**

CHALK HILL'S BROWNIE **GF** £8

Rich chocolate brownie with a luxurious firm centre - salted caramel ice cream

VACHERIN OF BERRIES **V** £8

Mixed seasonal berries - meringue nest - Chantilly cream, homemade lemon curd

ICE CREAM **V** £8

Three scoops - vanilla, chocolate or salted caramel **GF**

CHEESE BOARD £10 / £16

One or two to share - crackers - chutney - selection of artisanal British and European cheeses

DESSERT WINES & FORTIFIED SELECTIONS

GONZALEZ BYASS SOLERA CREAM SHERRY £8

Spain 2023 - 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%

CASTELNAU DE SUDUIRAUT SAUTERNES £12

France 2022 - 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%

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