

DRINKS

HOT BEVERAGES

Tea Pigs1.5

English Breakfast
Herbal
Fruit

Coffee1.5

We serve a range of coffee, ask staff for options.

SOFT DRINKS

Coke Zero pint / half
1.9 / 1.3

Lemonade 1.9 / 1.3

Lixir Tonic Water Bottle 1

Coke Can 1.2

San Pellegrino Can 1.5

Blood Orange
Lemon
Pomegranate

Juice 2.0 / 1.4

We serve a range of juices, ask staff for options.

SPIRITS

See our signature gin and tonic serves menu.

We also have a large range of premium spirits and mixers.

DRAUGHT

Camden Pale Ale (4%) pint / half
3.6 / 1.8

Siren Soundwave IPA (5.6%) 3.8 / 1.9

Birra Moretti Lager (4.6%) 3.3 / 1.7

Windsor & Eton Capital Lager (4%) 2.9 / 1.5

Aspall Harry Sparrow Cider (4.6%) 2.9 / 1.5

Strongbow Cloudy Apple Cider (4.5%) 2.4 / 1.2

Tiny Rebel Easy Livin' Session IPA (4.3%) 3.9 / 2

*We have a large selection of real ale, cider,
craft beer and bottles available. Please ask your service staff.*

DESSERTS

Homemade Sticky Toffee Pudding (V)5
with toffee sauce & custard or non dairy ice cream.

Homemade Apple & Blackberry Crumble (V)5
with custard or non-dairy ice cream.

Chocolate & Orange Cake (GF) (VG) 4.5
with non-dairy ice cream.

PARK HOUSE



SEE BOARD FOR SPECIALS

MAINS

University of Reading Burger*9.5
*with lettuce, tomato, red onion, gherkin, house burger sauce
in a seeded bun with house slaw & fries.*

add cheese 0.8

add bacon 1

add pulled pork 2

Beyond Meat Plant Burger © (VG)9.5
*with smashed avocado, lettuce, red onion, tomato, gherkin
in brioche bun with fries.*

Daily Pie10.5
with herby bean & peas, creamed potato lashings of gravy.

Add fries or sweet potato wedges to any of the dishes above for 1.5.

Slow Cooked Pork Belly11
*cooked in red wine star anise & fennel with creamed potato,
buttered kale, crisp pancetta, pork crackling & jus.*

Pulled Beef Cottage Pie (GF)10.5
*slow cooked brisket and vegetables in a rich stock topped with
crisp mash with seasonal vegetables.*

Moroccan Cauliflower Vol au Vent (VG) 8.5
*cauliflower roasted in Moroccan spices with chickpeas,
spinach & red pepper served in a puff pastry case
with a spiced tomato sauce.*

Seared Seabass (GF)10.5
*with courgette ribbons, tender stem broccoli, caper butter
& baby new potatoes.*

Perfectly paired with a sauvignon blanc from 3.8 a glass.

Homemade Beetroot Falafel Flatbread (VG)6
*on sundried tomato hummus with pomegranate salad
& yoghurt.*

Homemade Harissa Chicken Flatbread 8
*chicken skewer on sundried tomato hummus with
pomegranate salad & yoghurt.*

STARTERS

Homemade Soup of the Day (V) 4.5
with bread.

Salt & Pepper Calamari & Aioli6

Homemade Pork Crackling (GF) 3

Mini Sausages6
tossed in honey & wholegrain mustard.

SHARERS

Sour Dough Bread Basket (VG)4

Baked Camembert (V) 9
with breads & red onion chutney.

Nachos (V)(GF) 7.5
with salsa, sour cream jalapenos & cheese.
add pulled pork 2

SIDES

Halloumi Fries (V)(GF) 4.5
with sweet chilli sauce.

Fries (VG) (GF)3
with aioli.

Sweet Potato Wedges (VG) (GF)3
with aioli.

House Slaw (VG) (GF)1

WEDGE SANDWICHES

Bacon, Lettuce & Tomato5.5

Fish Finger5.5

Falafel (VG)5.5

Made fresh in house, all served with crisps.

STEAK SPECIAL

see specials board

Dietary Information:
(V) – Suitable for Vegetarians
(VG) – Suitable for Vegans
(GF) – *Gluten Free Alternative Available

Allergen Information:
For more information about our allergens please visit servedtoyou.mysaf-frontend.com/Menus and select 'Park House Menu'.

What can we do:
We can accommodate many dietary requirements, just let us know in advance of your order.
(This kitchen contains nuts)