

History and ethos of Park House

A historic part of the former Whiteknights Estate, Park House stands within a landscape dating back to the 13th century, once home to the legendary White Knight and later transformed into grand ornamental gardens by the Marquis of Blandford.

In the late 19th century, the house we know today emerged as one of several Victorian residences built after the estate was divided.

By 1947, Park House became part of the University of Reading's newly acquired Whiteknights campus, serving early students as temporary accommodation and helping shape the foundations of the modern university.

Today, Park House remains a heritage landmark — a relaxed, student-run venue at the heart of campus, celebrating community, sustainability, and its deep connection to the land it grew from.

Park House is reconnecting with its roots through a renewed commitment to **local, sustainable and ethical practice**. Our wildlife-friendly planters and herb gardens are just the beginning. At the heart of the venue is a drive to champion **UK-sourced beverages**, with a growing focus on **Berkshire craft producers** and small independent makers.

Our menus evolve with the seasons, celebrating **home-grown produce** and ingredients nurtured on campus. Across our dining sites we are developing **vertical gardens** and expanding our *crops-on-campus* initiative, ensuring freshness, reducing waste, and strengthening our farm-to-fork ethos. All our beef and pork come directly from **UoR farms**, closing the loop on sustainable production.

Park House is a space for everyone — a relaxed, welcoming venue **run by our students**, shaped by our university community, and open to our neighbours. It's a place where sustainability, innovation and local pride come together.

Our Ambition is for all products and dishes to be 100% British in 2027



UoR FEEDBACK FEEDS CHANGE



SUNDAY ROASTS

food served 12-3.45

SMALL PLATES

Rosemary Baked Camembert Cheese with red onion chutney & Ciabatta (H, V)	9.40
Fresh Daily Soup with bread & butter (H, GA, VGA, V)	5.50
White Truffle & Mushroom Pate with Hobbs Fig Bread (H, VG, V, GA)	6.65
Vietnamese Chicken Wings with black sesame seed & crisp shallots (H)	7.30
House Hummus with roasted garlic & flatbread (H, VG, V, GA)	5.50

SIDES

Seasoned chips 4.15 (H, VG, V)	
Cheesy chips (H, V, VGA)	5.20
Seasonal vegetables (H, V, VG)	4.15
Cauliflower cheese (H, V)	4.15
Pigs in blankets	5.20

DESSERTS

Chocolate & Coffee Brownie served with Chantilly cream (H, V)	7.30
Apple & Berry Crumble served with house custard (H, V, VGA)	6.25

MAINS

ROAST SIRLOIN OF BEEF (GA)	20.95
Sirloin of beef from university farms served with roast potatoes, swede & turnip puree, maple roast carrots & parsnips, braised red cabbage, rich gravy, yorkshire pudding & creamed horseradish sauce	

HALF ROAST CHICKEN (H, GA)	20.95
Half roast chicken served with roast potatoes, swede & turnip puree, maple roast carrots & parsnips, braised red cabbage, rich gravy, yorkshire pudding & handmade stuffing	

SLOW ROASTED PORK BELLY (GA)	20.95
Slow roasted pork belly served with roast potatoes, swede & turnip puree, maple roast carrots & parsnips, braised red cabbage, rich gravy, yorkshire pudding & homemade apple sauce	

HOUSE NUT ROAST (VGA, GA, H)	18.85
Homemade fragrant nut roast served with roast potatoes, swede & turnip puree, maple roast carrots & parsnips, braised red cabbage, rich gravy & yorkshire pudding	

VENISON COTTAGE PIE	14.65
Homemade venison cottage pie served with roasted root vegetables, bitter kale & sprouts	

FISH PIE (H)	14.65
Creamy fish pie with haddock, salmon & prawns served with roasted root vegetables, bitter kale & sprouts	

SWEET POTATO MADRAS (VG, V, H)	10.45
Homemade sweet potato, cauliflower & chick pea madras served with rice, poppadum, mango chutney & raita	

CHICKEN TIKKA MASALA (H)	12.55
Homemade chicken tikka masala served with rice, poppadum, mango chutney & raita	



NUTRITION & ALLERGENS
foodmenus.info



V = Vegetarian
VG = Vegan
VGA = Vegan Alt
Available
H = Halal
HA = Halal Alt