

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



CIABATTAS served Mon-Sat 12-3

TOFISH (GA, H, VG, V)

Crispy battered tofu wrapped in nori seaweed in fresh ciabatta with watercress & tartare sauce served with fragrant rainbow slaw **7.85**

FLAT IRON STEAK (GA)

Seared UoR flat iron steak in fresh ciabatta with rocket, red onion chutney & horseradish mayonnaise served with rainbow slaw **9.40**

SRIRACHA CHICKEN BREAST (GA,H)

Char grilled chicken breast in a fresh ciabatta with lettuce, tomato, red onion & sriracha mayonnaise served with rainbow slaw **8.35**

ADD CHIPS 2.00

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**

BURGERS

SMOKED BELLY & BLUE BURGER (GA)

UoR Beef burger patty topped with house smoked pork belly & blue cheese with lettuce & tomato, in a Hobbs Seeded bun served with seasoned chips. **15.70**

BBQ CHICKEN BREAST BURGER (GA, H)

Cold smoked chicken breast with lettuce, tomatoes, ranch slaw & BBQ sauce in a Hobbs Seeded bun served with seasoned chips. **14.95**

BBQ PULLED OYSTER BURGER (GA, VG, V, H)

House pulled oyster mushrooms topped plant burger, with lettuce, red onion, tomatoes & cheese in a Hobbs Seeded bun served with seasoned chips. **13.50**

SIDES

Seasoned chips (H, VG, V) **4.15**

Cheesy chips (H, V, VGA) **5.20**

Seasonal vegetables (VG, H,V GF) **4.15**

MAINS

food served Mon – Sat 12-8.45

CRISPY SEAWEED BATTERED CATCH OF THE DAY (H)

Crispy seaweed infused battered catch of the day served with seasoned chips, garden peas & tartare sauce. **13.60**

CRISPY BATTERED TOFISH (H, VG, V)

Crispy battered tofu wrapped in nori seaweed served with seasoned chips, garden peas & tartare sauce. **13.60**

UoR SIRLOIN STEAK

Seared sirloin steak topped with garlic infused butter served with tender stem broccoli, slow roasted vine tomatoes, mushroom & season chips. **18.85**

CELERIAC STEAK (V, VG)

Seared celeriac steak topped with salsa verde served with sweet potato mash & sauteed kale. **12.55**

ROAST PORK BELLY

Slow roasted pork belly served with creamy dauphinoise potato, roasted carrots, hispi cabbage, crackling, dressed with cider sauce. **16.75**

VENISON COTTAGE PIE

Homemade venison cottage pie served with roasted root vegetables, bitter kale & sprouts. **14.65**

FISH PIE (H)

Creamy fish pie with haddock, salmon & prawns served with roasted root vegetables, bitter kale & sprouts. **14.65**

SWEET POTATO MADRAS (VG, V, H)

Homemade sweet potato, cauliflower & chickpea madras with rice, poppadum, mango chutney & raita. **10.45**

CHICKEN TIKKA MASALA (H)

Homemade chicken tikka masala served with rice, poppadum, mango chutney & raita. **12.55**

DESSERTS

Chocolate & Coffee Brownie

served with Chantilly cream (H, V) **7.30**

Apple & Berry Crumble

served with house custard (H, V, VGA) **6.25**

NUTRITION & ALLERGENS

foodmenus.info



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

