

# Welcome to The Dining Room

Here at Buxted Park Hotel, our aim is to make you feel completely at home - to encourage you to relax, unwind and put your feet up. Our restaurant menu features classic and authentic British cuisine with a contemporary twist, which you can enjoy in warm and elegant surroundings.

Head Chef, Mark Carter, is passionate about producing seasonal menus which showcase the very best produce that the region has to offer. Working closely with local suppliers, we pride ourselves on using the freshest ingredients to create honest dishes that focus on quality and delivering great flavours.

Our varied menu provides something for all tastes and should you have any dietary requirements we would be delighted to accommodate you. We hope you enjoy your dining experience with us and if there is anything we can do to make you more comfortable, please do not hesitate to ask a member of the team.

Bon appétit!



Two AA Rosettes For  
Culinary Excellence

Mark Carter  
**Head Chef**

Rob Harris  
**Restaurant & Bar Manager**

## A Brief History

Buxted Park dates back to the 12th century and has been enjoyed as a seat of prestige for many of those 900 years.

The present house was built almost 300 years ago by Thomas Medley, whose family had been keepers of the Privy Purse in the reign of Henry VIII. Medley himself was a renowned barrister, however he made a fortune in his own right by using the opportunity of the war against France to introduce the English to port wine. It was the spoils from this investment that built the beautiful house we enjoy today.

As befitting the country seat of such an important family of Georgian and Victorian society, Buxted Park played host to many dignitaries including the Prince Regent and the Queen. Buxted Park is mentioned by the great bard, Wordsworth, in a letter to his brother then the rector at the church on the estate. This tradition of hospitality has carried on through the centuries with musicians and stars of the silver screen also visiting.

At the beginning of the 20th century, the house was purchased by the renowned interior designer of the Savoy Theatre in London, Basil Ionides. He and his wife were great entertainers and good friends of George V and Queen Mary who were regular guests at the house. In 1987 the house was sold to the Engineering and Electrical Union, who were first to open it as a hotel.

Under Hand Picked Hotels' ownership, the mansion house has received much investment in the form of restoration, fine fabrics and furnishings and the introduction of contemporary comforts.

Along with its interior, the hotel's gardens have received a great deal of tender love and care, with the replacement of previously removed statues and ornaments and restoration of the original rose gardens at the end of Queen Mary's Walk.

Today, you can roam the halls and grounds of this beloved heritage property and make this your home away from home...



**A discretionary service charge of 10% will be added to your bill.**

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.  
Inclusive of VAT at current rates.

**To Start**

**Homemade soup of the day (vg) £6**  
Seasonal garnish

**Pumpkin and feta arancini (v) £6**  
Tomato tapenade, black olive croute

**Nut Knowle goats' curd (v) £8/£16**  
Barley, pea and mint salad

**Heirloom tomato salad (v) £10/£20**  
Balsamic glaze, basil gel, poached egg

**Grilled mackerel £10.50/£21**  
Beetroot, pear and pomegranate slaw, dill vinaigrette

**Bruschetta of roasted squid £11/£22**  
Roast red peppers, tomato relish, coriander and lime herb salad

**Artichoke and tarragon couscous risotto (v) £9/£18**  
Parmesan, pea shoots

**Cornish crab cakes £13.50/£27**  
Homemade tartare sauce, herb salad, lemon oil dressing

**Hand Picked Favourites**

**John Ross Jnr Scottish whiskey-cured gravadlax £10/20**  
Olive focaccia, cherry tomato, shallots

**Free range chicken Caesar salad £8/16**  
Marinated anchovies, croûtons, Parmesan

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**Main Course**

**Aubergine and olive tian (vg) £21**

Ratatouille of vegetables, crinkle vegetable crisps,  
smoked red pepper gel

**Roast pork belly £21**

Braised red cabbage, beetroot purée, turnip fondant,  
lentil and pancetta jus

**Grilled plaice £21**

Caper and anchovy butter, hand-cut chips

**Free range chicken breast £21**

Garlic truffle potato, parsnip purée, crisp kale, roast shallot, chicken jus

**Paella (vg) £23.50**

Globe artichokes, saffron tomato sauce, mixed olives, roasted bell peppers

**Grilled sea bass £26.50**

Smoked bacon, leek fondant, celeriac purée, aromatic fish cream

**Roast duck breast £30**

Caramelised chicory, artichoke purée, butternut crisps, sour plum sauce

**Sides £3.50 each**

Glazed carrots with honey, garden peas with mint butter sauce, braised cabbage with star  
anise, buttered broccoli, mixed garden salad, steamed new potatoes with parsley butter,  
triple-cooked chips, sweet potato fries

**Hand Picked Grill**

**35 day dry-aged Sirloin steak £29**

**Chicken souvlaki kebabs £16**

**Vegetable souvlaki kebabs (v) £16**

**Chalk Farm salmon trout fillet £18**

Served with Peppercorn **OR** tomato & tarragon sauce, and celeriac & watercress salad  
**and** triple-cooked chips

**Buxted burger, brioche bun, crisp bacon and cheddar cheese £18**

Served with triple-cooked chips

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**Desserts**

**Warm plum clafoutis (vg) £7.50**  
Caramel ice cream

**Pressed apple £8**  
Blackberry sorbet, oat crumb

**Smores £8**  
Vanilla marshmallow, salted caramel, Graham cracker cremeux

**Honey panna cotta £7.50**  
Fig ice cream, caramelised figs

**Warm ginger cake £7**  
Poached vanilla pears, tonka bean ice cream

**Baked Alaska £8**  
Mango and coconut flavours

**Local Sussex selection of cheese £13**  
Served with water biscuits, homemade chutney, celery and grapes

**Cheese Menu**

Served with water biscuits, homemade chutney, celery and grapes

**£13**

**Old Sussex Cheddar**

**(Stonegate Dairy East Sussex)**

Farmhouse type cheddar made from cow's milk, full body flavour, matured for 6-8 months

**Award winning Brighton Blue**

**(Tremains Farm East Sussex)**

Semi-soft, mellow, medium strength blue vein cheese

**Sussex Charmer**

**(Bookham and Harrison Farm West Sussex)**

Gold winning cheese, vegetable rennet, with mixed favours of parmesan

**Golden Cross**

**(Golden Cross Farm East Sussex)**

Local semi-soft goat's cheese, smooth texture, crisp finish

**Flower Marie**

**(Green Acres Farm Lewes East Sussex)**

Sheep's milk, soft, artisan texture, sweet, tangy taste

**Ports**

Warres Warrior	70ml	£6
Warres LBV	70ml	£7.50

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**Dessert Wines & Ports**

**By the glass**

**Petit Guiraud Sauternes, Bordeaux 125ml £13.50**

**Valdivieso Eclat Botrytis Semillon Chile 2013 125ml £13**

**Lafage Muscat De Rivesaltes, 2017 125ml £13**

**Warre's NV 100ml £5.75**

**Warre's LBV 2007 100 ml £7.50**

**By the bottle**

**Petit Guiraud Sauternes 1194** Bordeaux, France 2014 **£40**  
Incredibly fresh with flavours of grapefruit, passion fruit, pineapple. Floral and light.  
37.5cl Bottle

**Valdivieso Eclat Botrytis Semillon 904**, Curico, Chile 2013 **£37**  
Deep gold, honeyed palate with mouth-watering citrus fruit characters  
37.5cl Bottle

**Lafage Muscat De Rivesaltes 1195** Languedoc-Roussillon, France 2017 **£36**  
Intense, fresh aromas and flavours of grapes, rose petals and ginger. The sweet summer fruits are  
beautifully balanced by a refreshing finish.  
50cl Bottle

**Warres Warrior**, Douro, Portugal NV **£43**  
Velvety full body, luscious blackcurrant and cherry flavours, Bottle

**Warres Otima 10yr old Tawny Port**, Douro, Portugal NV **£45**  
Russet crimson with a fragrant, ripe-fruit bouquet and smooth, silky texture, 50cl Bottle

**Warres LBV Port**, Douro, Portugal 2010 **£55**  
Firm and full-bodied with a ripe fruit character, almost chewy tannins and  
a long finish, Bottle

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**Tea & Coffee Menu**

*(Decaffeinated coffee/tea available)*

Espresso

**£3**

Cappuccino

Double Espresso

Filter Coffee

Latte

Mocha

Selection of Teas

*(Traditional leaf tea available)*

**All £4.45**

**Speciality Liquor Coffees - £9.50**

**All of the above are served with Petits Fours**

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