

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.

Our Head Chef 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

Rob Harris

Restaurant & Bar Manager

Mark Carter

Head Chef

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...

Starters

Jerusalem artichoke soup (vg) £8
Tempura oyster mushroom (kcal 254)

Buttermilk panna cotta (vg) £8
Rocket, rye bread, olive tapenade (kcal 825)

Cured Chalk Farm trout £10
Whiskey glaze, pickled cucumber, caviar (kcal 183)

Heirloom beetroot, vegan feta (vg) £10
Balsamic glaze, glazed figs, basil (kcal 394)

Smoked haddock Scotch eggs £12
Homemade aioli, flavours of gribiche (kcal 1061)

Cherry smoked Gressingham duck breast £11
Orange and dandelion (kcal 257)

Cockle risotto £12
Samphire, caperberries, lemon oil (kcal 230)

Rye Bay scallops £17
Carrot textures, white miso, pancetta (kcal 242)

Main Course

Baked maple-glazed butternut squash (vg) £16

Pomegranate, quinoa, feta, barley seeds, harissa dressing (kcal 473)

Herb crusted cod £29

Braised ox-tail, wild garlic and lemon oil (kcal 1096)

Salt Marsh parmesan crusted lamb rack £30

Dauphinoise potato, artichoke purée, slow roast lamb shoulder, merlot wine jus (kcal 906)

Slow maple-braised shin of beef £22

Glazed chantenay carrots, shaved radish, parsley mash, Madeira wine jus (kcal 1155)

Lemon and rosemary crusted tofu (vg) £19

Charred baby gem, olive and tomato polenta cake, aubergine caviar (587)

Roast blackspot pork fillet £22

Apple gel, confit pork belly, sweet potato fondant, calvados jus (kcal 1175)

Mushroom steak (vg) £24

Roast vine tomato, Pont Neuf, watercress, vegan Dianne sauce (kcal 993)

Corn-fed chicken breast £20

Olive arancini, caramelised chicory, broccoli purée, chicken mushroom jus (kcal 812)

Pan-seared Hastings sea bream £26.50

Tomato tapenade, basil, fennel mash (kcal 1432)

Sides £4 each

Broccoli and French beans (kcal 20)

Parmesan fries (kcal 227)

Triple-cooked chunky chips (kcal 180)

Chunky hand-cut chips with rock salt

Seasonal vegetables (kcal 190)

Panache of seasonal vegetables of the day

From the Grill

All served with:

Portabello mushroom, slow roasted tomato, Pont Neuf, watercress
With a choice of Bearnaise or Peppercorn sauce

Handcross prime fillet steak £45 8oz. (kcal 1045)

Sweet chilli glazed pork t-bone £20 12oz. (kcal 1016)

To share

Handcross 20 oz treacle cured cote de boeuf £82 (kcal 2032)

Desserts

Orange and dark chocolate mousse £10

Blood orange sorbet (kcal 1163)

Sticky toffee pudding £8

Brandy butter ice cream, butterscotch sauce (kcal 355)

Passion fruit cheesecake £8

Sour orange sorbet, pineapple confit (kcal 573)

Rhubarb and custard delice £8

Ginger parfait, salted caramel (kcal 975)

Warm apple and cinnamon compote with oat biscuit crumb (vg) £9

Golden sultana purée, vanilla ice cream (kcal 693)

Blackberry and sloe gin posset (vg) £9

Rosemary shortbread (kcal 631)

Vanilla crème brûlée £8

Pomegranate, marshmallow, kiwi sorbet (kcal 762)

Date and salted caramel mousse (vg) £7

Vegan vanilla ice cream (kcal 465)

Selection of Home Counties Artisan Farm House Cheeses

Artisan cracker, quince

3 cheese selection £12 (kcal 373)

5 cheese selection £15 (kcal 621)

Cheese Menu

**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 Sussex)**

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

**Golden Cross
(Golden Cross Farms East Sussex)**

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

**Flower Marie
(Green Acres farm Lewes Sussex)**

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

Dessert Wines & Ports



A discretionary service charge of 12.5% 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.

Adults need around 2000 kcal a day.

By the glass

Petit Guiraud Sauternes Bordeaux 125ml £13.75
Valdivieso Eclat Botrytis Semillon Chile 125ml £13
Lafage Muscat De Rivesaltes 125ml £13
Warre's Warrior 100ml £6
Warre's LBV 100ml £7.50

By the bottle

Petit Guiraud Sauternes 1194 Bordeaux, France £41
Incredibly fresh with flavours of grapefruit, passion fruit, pineapple. Floral and light.
37.5cl Bottle

Valdivieso Eclat Botrytis Semillon 904 Curico, Chile £38
Deep gold, honeyed palate with mouth-watering citrus fruit characters.
37.5cl Bottle

Lafage Muscat De Rivesaltes 1195 Languedoc-Roussillon, France £37
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 £44
Velvety full body, luscious blackcurrant and cherry flavours

Warres LBV Port Douro, Portugal £56
Firm and full-bodied with a ripe fruit character, almost chewy tannins and a long finish

Tea & Coffee Menu

All served with Petits Fours (kcal 77 each)

Espresso (kcal 0)

Double Espresso (kcal 0)

Cappuccino (65 kcal)

Latte (97 kcal)

Cafatiere of Coffee served with semi-skimmed milk (kcal 152)

Selection of Teas

(Traditional leaf tea available, kcal 45) all £6.50

(Decaffeinated coffee/tea available)

Speciality liquor coffees - £9.50

Hand PICKED
HOTELS

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