

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 up your feet. 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...

Guests staying on our dinner, bed and breakfast rate have an allocation of £35 per person towards dinner (excludes beverages).

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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.

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An optional service charge of 10% will be added to your bill

To Start

Home-made soup of the day (v) £6
Seasonal garnish

Nut Knowle Farm goat's curd (v) £8/£16
Beetroot & rosemary soil, confit lemon

Buxted honey panna cotta £8
Mandarin gel, brioche

Heirloom tomato salad (vg) £10/£20
Poached egg, olive pesto, focaccia bread

Venison Scotch egg £10.50/£21
Balsamic baby beetroot, parsnip ketchup

Cherry smoked Gressingham duck breast £11
Damson gel, pickled wild mushrooms

Clam chowder risotto £11.50/£23
Red pepper aioli

Potted Cornish crab £13.50/£27
Gribiche sauce, cauliflower puree, caper and dill pesto

Rye Bay scallops £16/£32
Artichoke puree, black pudding

Hand Picked Favourites

John Ross Jnr Scottish Whiskey cured gravadlax £10/20
Olive focaccia, cherry tomatoes, shallots

Corn-fed chicken Caesar salad £8/16
Marinated anchovies, croûtons, Parmesan

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Main Course

Lemon & rosemary crusted tofu (vg) £21

Charred baby gem, caramelised shallots, aubergine caviar

Roast pork fillet £21

Apple gel, confit pork belly, sweet potato fondant, calvados jus

Grilled plaice £21

Caper and anchovy butter, fat chips

Corn-fed chicken breast £21

Anise carrot puree, sticky cranberry cabbage, Anna potato, Maderia wine jus

Pan-seared sea bass £22

Citrus dressed broccoli, pak choi, saffron potatoes, capers, orange

Tagliatelle (v) £23.50

Roasted red pepper gel, courgette caviar, grilled artichokes, black olives

Herb crusted cod £26.50

Roasted baby onions, crisp bacon, red chicory, runner beans, merlot sauce

Salt Marsh lamb rump £30

Salt baked swede, lamb bonbon, flageolet bean puree, lentil and pancetta jus

Slow maple braised shin of beef £32.50

Glazed carrots, radish, truffle potato puree, crisp leeks, rich port jus

Sides £3.50 each

Baby carrots with caraway & honey, garden peas with mint butter sauce, braised cabbage with star anise, mixed garden salad, steamed new potatoes with thyme butter

Hand Picked Grill

35 day dry-aged ribeye steak £28

Southdown Lamb cutlets £24

Atlantic salmon fillet £17

Served with celeriac & watercress salad and triple cooked chips, and either peppercorn or tomato & tarragon sauce

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Desserts

Dark chocolate, Tonka vanilla bean fondant £9

Sticky toffee pudding £6
Salted caramel ice cream, butterscotch sauce

Passion fruit cheesecake £6
Sour orange sorbet, pineapple confit

Chocolate pave £9
Coconut, Malibu panna cotta

Apple and cinnamon strudel £9
Golden sultana and rum ice cream

Blackberry and Sloe gin posset £9
Rosemary biscuits

Vanilla crème brûlée £6
Rhubarb, ginger ice cream, shortbread

Poached spiced pear £6
Warm chocolate sauce, vanilla ice cream

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

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Cheese Menu £13

Served with water biscuits, homemade chutney, celery and grapes

Old Sussex Cheddar

Stonegate Dairy East Sussex

Farmhouse-type cheddar made from cow's milk, with a full-bodied 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 with a smooth texture and a crisp finish

Flower Marie

Green Acres farm Lewes Sussex

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

Ports

Warres warrior	100ml	£7.00
Warres LBV	100ml	£9.00

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Dessert Wines & Ports

By the glass

Petit Guiraud Sauternes, Bordeaux 125ml **£13**

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

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

Warre's NV 100ml **£7**

Warre's LBV, 2007 100 ml **£9**

By the bottle

Petit Guiraud Sauternes 1194 Bordeaux, France 2014 **£39**
Incredibly fresh with flavours of grapefruit, passion fruit, pineapple. Floral and light.
37.5cl Bottle

Valdivieso Eclat Botrytis Semillon 904, Curico, Chile 2013 **£34**
Deep gold, honeyed palate with mouth-watering citrus fruit characters
37.5cl Bottle

Lafage Muscat De Rivesaltes 1195 Languedoc-Roussillon, France 2017 **£35**
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 **£42**
Velvety full body, luscious blackcurrant and cherry flavours, Bottle

Warres Otima 10yr old Tawny Port, Douro, Portugal NV **£44**
Russet crimson with a fragrant, ripe-fruit bouquet and smooth, silky texture, 50cl Bottle

Warres LBV Port, Douro, Portugal 2010 **£54**
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)

Cappuccino
Espresso/Double Espresso
Filter Coffee
Latte
Mocha
Selection of Teas
(Traditional leaf tea available)
All £4.45

Espresso
£3.00

Speciality Liquor Coffees - £9.50

Frangelico, French Calypso, Irish, Baileys

All of the above are served with Petits Fours

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