Park
House

Autumn À la Carte Menu

To Start

Cornish Crab & Scottish Langoustine 12-
herb potato gnocchi - curried cauliflower
Wine Match : 2015 Soave Classico, Pieropan, Soave, Veneto, Italy, 125ml, 6-
Icon Wine Match : 2014 'Calvarino' Soave Classico, Pieropan, Soave, Veneto, Italy, 125ml, 8-
Icon Wine Match : 2014 'La Rocca' Soave Classico, Pieropan, Soave, Veneto, Italy, 125ml, 11-

Blue Hare Suet Pudding 10-
game consommé
Wine Match : 2012 The Lodge Hill Shiraz, Jim Barry, Clare Valley, Australia, 125ml, 6-
Icon Wine Match : 2004 Viña Tondonia Rioja Reserva, R. López de Heredia, Rioja, Spain, 125ml, 11-

Braised Boccadon Farm Rose Veal 10-
roast squash - anchovies - sage
Wine Match : 2013 Pinot Noir 'Seaview Vineyard', Yealands, Marlborough, New Zealand, 125ml, 7-
Icon Wine Match : 2015 Bannockburn Pinot Noir, Felton Road, Central Otago, New Zealand, 125ml, 14-

King Scallop & Foie Gras 14-
macloed black pudding - pedro ximenez caramel
Wine Match : 2013 Lodge Hill Riesling, Jim Barry, Clare Valley, Australia, 125ml, 5-
Icon Wine Match : 2010 The Contours Riesling, Pewsey Vale, Eden Valley, Australia, 125ml, 10-

Courgette & Pepper Pastilla 8-
spiced aubergine - mint yougurt
Wine Match : 2013 Lucky Lizard Chardonnay, d'Arenberg, Adelaide Hills, Australia, 125ml, 7-
Icon Wine Match : 2013 Elms Chardonnay, Felton Road, Central Otago, New Zealand, 125ml, 8-
Icon Wine Match : 2014 Puligny-Montrachet, Etienne Sauzet, Burgundy, France, 125ml, 15-

Ceviche of Mullet 12-
spiced halen môn crispy squid - pinenuts - lime - fennel
Wine Match : 2014 Sauvignon Blanc, Te Awanga Estate, Hawkes Bay, New Zealand, 125ml, 6-
Icon Wine Match : 2014 Sauvignon Blanc, Neudorf, Nelson, New Zealand, 125ml, 7-
Icon Wine Match : 2012 Pouilly Fumé Triptyque, Alain Cailbourdin, Loire, France, 125ml, 12-

Richard Harwards Rock Oysters 10-
half dozen oysters served on ice - shallot vinegar - wedges of lemon
(available Wednesday to Saturday only and subject to availability)
Wine Match : Champagne Taittinger Brut Réserve, Champagne, France, 100ml, 9.50-
Icon Wine Match : 2006 Comtes de Champagne Blanc de Blanc, Tattinger, France, 100ml, 18-

Head Chef : Iain Inman

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Autumn À la Carte Menu

To Follow

Wild Line Caught Sea Bass 26-
crab apples - textures of parsnip - girolles - lobster bisque
Wine Match : 2015 Soave Classico, Pieropan, Soave, Veneto, Italy, 175ml, 9-
Icon Wine Match : 2014 'Calvarino' Soave Classico, Pieropan, Soave, Veneto, Italy, 175ml, 12-
Icon Wine Match : 2014 'La Rocca' Soave Classico, Pieropan, Soave,, Veneto, Italy, 175ml, 16-

Roast Highland Grouse 32-
date purée - baby leek - oats – foie gras - lavender
Wine Match : 2010 Priorat, Roudeda Llicorella, Priorat, Spain, 175ml, 10-
Icon Wine Match : 2004 Viña Tondonia Rioja Reserva, R. López de Heredia, Rioja, Spain, 175ml, 17-

Wild Mushroom & Wiltshire Truffle Risotto 22-
seaweed & mushroom tea - wild greens
Wine Match : 2012 Chianti Classico, Fontodi, Tuscany, Italy, 175ml, 10-
Icon Wine Match : 2010 Brunello di Montalcino, Fattoria dei Barbi, Tuscany, Italy, 175ml, 18-

Champagne Poached Little Haven Lobster 36-
creamed leeks - mushroom & truffle arancini - claw
Wine Match : 2013 Lucky Lizard Chardonnay, d'Arenberg, Adelaide Hills, Australia, 175ml, 10-
Icon Wine Match : 2013 Elms Chardonnay, Felton Road, Central Otago, New Zealand, 175ml, 12-
Icon Wine Match : 2014 Puligny-Montrachet, Etienne Sauzet, Burgundy, France, 175ml, 23-

Fillet of Dry Aged Devon Black Angus Beef 28-
yukon gold - comte - pancetta - curly kale - shallot textures - sweetbreads
Wine Match : 2012 The Lodge Hill Shiraz, Jim Barry, Clare Valley, Australia, 175ml, 9-
Icon Wine Match : 2012 Bishop Shiraz, Glaetzer, Barossa Valley, Australia, 175ml, 13-
Icon Wine Match : 2011 Unanime, La Mascota, Mendoza, Argentina, 175ml, 11-

Kelmscott Country Pork Belly 24-
mussels - cockles - asian broth
Wine Match : 2013 Pinot Noir 'Seaview Vineyard', Yealands, Marlborough, New Zealand, 175ml, 9-
Icon Wine Match : 2015 Bannockburn Pinot Noir, Felton Road, Central Otago, New Zealand, 175ml, 19-

Head Chef : Iain Inman

Park
House

Autumn Dessert Menu

To Finish

Dark Chocolate Marquis **10-**
hazelnut praline - golden raisins
Wine match : Old East India Solera, Lustau, Jerez, Spain, 50ml, 3-
Icon Wine match : 20 Year Old Liqueur Muscat, Skillogalee, Clare Valley, Australia, 50ml , 5-

Braeburn Apple Parfait **10-**
pecan toffee - salted caramel
Wine match : 2011 The Noble Wrinkled Riesling, d'Arenberg, Australia, 50ml, 4-
Icon Wine match : 2012 Sauternes, Clos Daddy, Bordeaux, France, 50ml, 6-

Bramble Soufflé **10-**
rosehip & hibiscus sorbet
Wine match : 2015 Moscato d'Asti, G.D Vajra, Barolo, Italy, 75ml, 4-
Icon Wine Match : 2014 'FSW 8B' Botrytis Viognier, Yalumba, Wrattonbully, South Australia, 50ml, 5-

Cannelloni of Apricot **10-**
italian meringue - bergamot & lemongrass sorbet
Wine match : 2013 Late Harvest Tokaji Katinka, Patricius, 50ml, 5-
Icon Wine Match : 2004 Tokaji Aszu 5 Puttonyos, Patricius, Hungary, 50ml , 7-

A Selection of 5 Petit Fours **12-**
with a glass of 2009 Amarone della Valpolicella Classico, Alpha Zeta

Selection of Welsh & English Cheeses **12-**
served with matched accompaniments
Wine Match : 2009 LBV Port, Barros, 75ml, 5-
Icon Wine Match : 1996 Colheita, Barros, Oporto, 75ml, 7-
Icon Wine match : 2012 Sauternes, Clos Daddy, Bordeaux, France, 50ml, 6-

Pastry Chef : Karl Abraham **Head Chef : Iain Inman**