



Park House

RESTAURANT & WINE BAR

À la Carte Menu

Autumn 2021

Aperitifs

2018 'Chalklands' Classic Cuvee, Simpson Wine Estate, Kent, England	£10
Champagne Bernard Remy Brut Carte Blanche, Champagne, France	£12
French 75	£14

To Start

Quinoa Garden	£12
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radish, tomato, pickled courgette, tarragon oil

Wine Match: 2019 Sauvignon Blanc, Bishop's Leap, Marlborough, New Zealand, 125ml | **£5**

Icon Wine Match: 2019 Sancerre Cuvee Silex, Domaine Serge Laloue, Loire, France, 125ml | **£10**

Huntsman Farm Pork	£12
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burnt apple purée, pumpkin seed, squash velouté

Wine Match: 2019 Limited Release Viognier, Swartland Winery, Swartland, South Africa, 125ml | **£5**

Icon Wine Match: 2019 Viognier, Ktima Gerovassiliou, Epanomi, Greece, 125ml | **£7.50**

Pigeon Croquette	£12
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crispy lemon kale, mostarda

Wine Match: 2018 Old Vine Chenin Blanc, Olifantsberg, Breedekloof, South Africa, 125ml | **£6**

Icon Wine Match: 2020 Derringtonstone Pinot Meunier Simpsons Wine Estate, Kent, England, 125ml | **£8**

Game Terrine	£12
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celeriac, fennel & orange

Wine Match: 2019 Olive Grove Chardonnay, d'Arenberg, McLaren Vale, Australia, 125ml | **£7**

Icon Wine Match: 2017 Pouilly Fuisse 'Lisa Marie', Domaine Ferrand, Burgundy, France, 125ml | **£12**

Diver Caught Scallop	£14
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champagne, truffle, hazelnut, celeriac, apple, crispy pork

Wine Match: 2020 The Lodge Hill Riesling, Jim Barry, Clare Valley, Australia, 125ml | **£7**

Icon Wine Match: 2018 Watervale Riesling, clos Clare, Clare Valley, Australia, 125ml | **£10**



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To Follow

Rainbow Trout £29

rainbow chard, samphire, clams

Wine Match: 2019 Origin Pinot Noir, Saint Clair, Marlborough, New Zealand, 175ml | £9

Icon Wine Match: 2019 'Doctors Block' Pinot Noir, Saint Clair, Marlborough, New Zealand, 175ml | £13

Dry-aged Fillet of Pembrokeshire Beef £36

ceps, nettle puree, roscoff onion, baby carrots

Wine Match: 2017 Cabernet Sauvignon Reserva, Viña Perez Cruz, Maipo Valley, Chile, 175ml | £8

Icon Wine Match: 2016 'Avatar' Grenache Shiraz Mataro, Teusner, Barossa Valley, Australia, 175ml | £14

Salted Baked Truffled Celariac £22

spiced tomato consommé, roasted hazelnuts, wilted spinach

Wine Match: 2019 Olive Grove Chardonnay, d'Arenberg, McLaren Vale, Australia, 175ml | £9

Icon Wine Match: 2017 Pouilly Fuisse 'Lisa Marie', Domaine Ferrand, Burgundy, France, 175ml | £17

Dry-aged Aylesbury Duck from Fishguard £28

blackberry, glazed baby turnip, purple potato, lavender sauce

Wine Match: 2017 Rioja Crianza, Finca San Martin, Rioja, Spain, 175ml | £9

Icon Wine Match: 2012 Rioja Reserva, Vina Ardanza, La Rioja Alta, Rioja, Spain, 175ml | £16

Pembrokeshire Lamb £29

sea kale potato, garlic aioli, sea coulis, red wine jus

Wine Match: 2019 Limited Release Mourvèdre, Swartland Winery, Swartland, South Africa, 175ml | £7

Icon Wine Match: 2017 Chianti Rufina Riserva, Castello di Nipozzano, Frescobaldi, Tuscany, Italy, 175ml | £12



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To Finish

Wye Valley Strawberry £12

vanilla, lemon, basil, chocolate glass

Wine Match: 2020 'Biancospino' Moscato d'Asti DOCG, La Spinetta, Piemonte, Italy, 75ml | £5

Icon Wine Match: 2008 Muscat Beaumes De Venise 'Les Trois Fonts', Domaine de Coyeux, France, 50ml | £7

White Chocolate & Salted Caramel Parfait £12

sesame nougatine

Wine Match: 2015 Maury Expression, Domaine Mas de Lavail, Languedoc Roussillon, France 50ml | £5

Icon Wine Match: 2017 Elysium Black Muscat, California, Quady, 50ml | £6

Carrot Cake £12

sugared ribbons, goats cheese & honey ice cream

Wine Match: 2015 Marsanne 'Cane Cut', Tahbilk, Victoria, Australia, 50ml | £4

Icon Wine Match: 2018 Noble Riesling 'Godfreys Creek', Saint Clair, Marlborough, New Zealand, 50ml | £6

Cheese £15

A selection of 5 exceptional cheeses from our trolley served with condiments and freshly baked biscuits

Wine Match: 15 Years Old Madeira, Malvasia, Henriques and Henriques, 50ml | £7

Wine Match: 2015 Barros Late Bottled Vintage Port, 75ml | £7

Icon Wine Match: 1985 Taylors Vintage Port, 75ml | £18

Digestif

VSOP Cognac, Gautier, 50ml £10

Expresso Martini £12

Hennessey XO Cognac, 50ml £32