



# Park House

RESTAURANT & WINE BAR

## À la Carte Menu

March 2020

### Aperitifs

---

<b>Kir Royale</b>	<b>£12</b>
<b>Taittinger Brut Réserve, Reims, Champagne, France</b>	<b>£12</b>
<b>2005 Pommery Vintage Champagne, Reims, France</b>	<b>£19</b>

### To Start

## Jerusalem Artichoke Cake £12

---

oxford blue, hazelnut

**Wine Match:** 2018 Peace of Eden Riesling, St Johns Road, Eden Valley, Australia, 125ml | **£7**

**Icon Wine Match:** 2013 'Wigan' Riesling, Peter Lehmann, Eden Valley, Australia, 125ml | **£8**

## Sole Véronique £12

---

spinach, grapes, tarragon

**Wine Match:** 2018 Albion, Aubai Mema, Languedoc, France, 125ml, | **£6**

**Icon Wine Match:** 2016 Old Vine Chenin Blanc, Stand Alone, Swartland, South Africa, 125ml | **£11**

## Smoked Severn & Wye Salmon £12

---

crayfish, gem lettuce, caviar

**Wine Match:** 2018 Chardonnay, Pa Road, Marlborough, New Zealand, 125ml | **£7**

**Icon Wine Match:** 2018 Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand, 125ml | **£11**

## Foie Gras £14

---

quince, redcurrant purée, ginger crumb

**Wine Match:** 2018 Chardonnay, Pa Road, Marlborough, New Zealand, 125ml | **£6**

**Icon Wine Match:** 2017 Chardonnay, Paserene, Elgin, South Africa, 125ml | **£14**

## Wood Pigeon £12

---

goats cheese, pistachios, beetroot

**Wine Match:** 2015 2015 Chateau Lanessan, Haut Medoc, Haut Medoc, Bordeaux, France, 125ml | **£7**

**Icon Wine Match:** 2015 Marquis de Calon, Château Calon Ségur, Saint-Estèphe, France, 125ml | **£16**



# Park House

RESTAURANT & WINE BAR

## À la Carte Menu

March 2020

### To Follow

## Roast Cornish Turbot £29

---

shellfish, samphire, saffron, butterbeans

**Wine Match:** 2018 Wonderwall Chardonnay, Field Recordings, Edna Valley, California, USA, 175ml | £12

**Icon Wine Match:** 2017 Chardonnay, Paserene, Elgin, South Africa, 175ml | £21

## 90 day aged Pembrokeshire Beef £36

---

beetroot, cavolo nero, fondant potato, truffle, butternut squash

**Wine Match:** 2013 La Douzieme Syrah/Viognier, Aubai Mema, Languedoc, France, 175ml | £9

**Icon Wine Match:** 2016 The Prophet Shiraz, St Johns Road, Barossa Valley, Australia, 175ml | £13

## Roast Butternut Squash £22

---

sage, walnut, black truffle gnocchi

**Wine Match:** 2017 Gamay Noir 'Rift 69', Jean Loron, Beaujolais, France, 175ml | £9

**Icon Wine Match:** 2015 Chianti Classico, Fontodi, Tuscany, Italy, 175ml | £13

## Gower Lamb £28

---

boudin noir, potato galette, leeks, jus

**Wine Match:** 2014 Marlborough Pinot Noir, WhiteHaven, Marlborough, New Zealand, 175ml | £11

**Icon Wine Match:** 2016 Cinsault, Illimis, Darling, South Africa, 175ml | £16



# Park House

RESTAURANT & WINE BAR

## À la Carte Menu

March 2020

### To Finish

#### Coconut £12

---

pineapple, lime

**Wine Match:** 2017 'Atomes Crochus' Coteaux du Layon, Chateau La Tomaze, Loire, France, 50ml | £5

**Icon Wine Match:** 2011 Carmes de Rieussec, Château Rieussec, Sauternes, France, 50ml | £6

#### Rhubarb & Custard £12

---

vanilla, ginger

**Wine Match:** 2013 Cane Cut Marsanne, Tahbilk, Nagambie Lakes, Victoria, Australia, 50ml | £5

**Icon Wine Match:** 2006 Wehlener Sonnenuhr Auslese, J J Prum, Mosel, Germany, 50ml | £10

#### Chocolate Orange £12

---

cointreau

**Wine Match:** Pedro Ximenez, Fernando de Castilla, Jerez, Spain, 50ml | £5

**Icon Wine Match:** 2015 Recioto della Valpolicella, Bertani, Veneto, Italy, 50ml | £10

#### 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:** 2014 Taylors Late Bottled Vintage Port, 75ml | £7

**Icon Wine Match:** 2000 Taylors Vintage Port, Portugal, 75ml | £20

**Icon Wine Match:** 1964 Very Old Single Harvest Port, Portugal, 75ml | £30

#### Digestif

---

**Classic Espresso Martini**

£10

Brecon vodka, coffee liqueur & a shot of espresso