



Park House

RESTAURANT & WINE BAR

À la Carte Menu

August 2021

Aperitifs

<i>Prosecco Cuvee Spumante, Bacio della Luna, Valdobbiadene, Italy</i>	£8
<i>2018 'Chalklands' Classic Cuvee, Simpson Wine Estate</i>	£10
<i>Champagne Bernard Remy Brut Carte Blanche</i>	£12

To Start

Isle of Wight Heritage Tomatoes	£12
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goats curd, radish, elderflower

Wine Match: 2019 Sauvignon Blanc, Bishop's Leap, Marlborough, New Zealand, 125ml | £4.50

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

Suckling Pig Ravioli	£12
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liquorice, leek purée, puffed pork skin

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

Icon Wine Match: 2019 Age of Grace Viognier, Lismore, South Africa, 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 | £5

Icon Wine Match: 2020 Derringtonstone Pinot Meunier Simpsons Wine Estate, Kent, England, 125ml | £7.50

Game Terrine	£12
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celeriac, fennel & orange

Wine Match: 2019 Olive Grove Chardonnay, d'Arenberg, McLaren Vale, Australia, 125ml | £8

Icon Wine Match: 2017 Pouilly Fuisse 'Lisa Marie', Domaine Ferrand, Burgundy, France, 125ml | £11

Diver Caught Scallop	£14
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truffle, champagne sauce, hazelnut, celeriac, apple and pork salad

Wine Match: 2020 Cuvee Marie Christine Rose, Chateau De L'Aumerade, Provence, France 125ml | £6

Icon Wine Match: 2018 'Chalklands' Classic Cuvee, Simpson Wine Estate, Kent, England, 125ml | £10



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To Follow

Seared Cornish Seabass £29

sea vegetables, jersey royals, cockle broth, herb oil

Wine Match: 2019 Cruel Mistress Pinot Noir, Larry Cherubino, Great Southern, Australia, 175ml | **£7.00**

Icon Wine Match: 2020 'Rabbit Hole' Pinot Noir, Simpsons Wine Estate, Kent, England, 175ml | **£13.50**

Dry-aged Fillet of Pembrokeshire Beef £36

soya glazed trio of beets, crispy cabbage, herb gel, fondant potato

Wine Match: 2017 Cabernet Sauvignon Reserva, Viña Perez Cruz, Maipo Valley, Chile, 175ml | **£7.50**

Icon Wine Match: 2016 'Avatar' Grenache Shiraz Mataro, Teusner, Barossa Valley, Australia, 175ml | **£13.75**

Hasselback Courgette £22

fermented grains, burnt aubergine purée, feta, truffle shavings

Wine Match: 2019 Cruel Mistress Pinot Noir, Larry Cherubino, Great Southern, Australia, 175ml | **£7.00**

Icon Wine Match: 2015 La Douzieme, Domaine Aubai Mema, Languedoc, France, 175ml | **£9.00**

Dry-aged Aylesbury Duck from Fishguard £28

blackberry, glazed baby turnip, purple potato, lavender sauce

Wine Match: 2019 Limited Release Mourvèdre, Swartland Winery, Swartland, South Africa, 175ml | **£7.00**

Icon Wine Match: 2015 Chateau Lanessan, Haut Medoc, Bordeaux, France, 175ml | **£10.00**

Truffle Risotto £24

cauliflower, parmesan

Wine Match: 2019 Malvasia Nera 'Talo', San Marzano, Puglia, Italy, 175ml | **£7.00**

Icon Wine Match: 2015 'Il Picchio' Gran Selezione Chianti Classico, Querceto, Tuscany, Italy, 175ml | **£15.00**



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To Finish

Wye Valley Strawberry £12

vanilla, lemon, basil, chocolate glass

Wine Match: 2015 Late Harvest Gewurztraminer, Montes, Chile, 50ml | £5

Icon Wine Match: 2017 Noble Riesling, Framingham, Marlborough, New Zealand, 50ml | £12.50

Chocolate & Coffee £12

almond, hazelnuts, coffee foam

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

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

Mango & Coconut £12

summer berries & candied fruit

Wine Match: 2014 Marsanne 'Cane Cut', Tahbilk, Victoria, Australia, 50ml | £4

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

Digestif

VSOP Cognac, Gautier, 50ml £10

Hennessey XO Cognac, 50ml £32