



Park House

RESTAURANT & WINE BAR

Sunday Lunch

£39 for 3 courses

Aperitifs

Rhubarb Martini	£10
Charles Heidsieck Brut Réserve, Reims, Champagne, France	£12
2007 Bollinger La Grand Année, Reims, Champagne, France	£25

To Start

Pea & Mint Veloute

crème fraîche

Wine Match: 2017 `Dragon `Langhe Bianco, Luigi Baudana, Piemonte, Italy, 125ml | **£7**

Icon Wine Match: 2012 Farrago Chardonnay, Kooyong, Mornington Peninsula, Australia, 125ml | **£16**

Bradán Orach Oak Smoked Salmon

avocado, citrus

Wine Match: 2013 Organic Chardonnay, Matetic Vineyards, San Antonio Valley, Chile 125ml | **£7**

Icon Wine Match: 2017 Chenin Blanc, Anthonij Rupert, Citrusdal Mountain, South Africa, 125ml | **£11**

Pembrokeshire Beef Tartare

smoked yogurt, chestnut mushroom, tarragon

Wine Match: 2017 `Vigneti Canosini ` Nero di Troia, Tufarello, Puglia, Italy, 125ml | **£6**

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

Smoked Carrot

buttermilk, cumin

Wine Match: 2017 Peace of Eden Riesling, St Johns Road, Eden Valley, Australia, 125ml | **£7**

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

Mangalitsa Pork Cheek

hazlenut, coriander

Wine Match: 2015 Chateau Moulin des Moines, Haut Medoc, Bordeaux, France, 125ml | **£5**

Icon Wine Match: 2014 Rioja Reserva, Monte Real, Rioja, Spain, 125ml | **£10**



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To Follow

Poached Cornish Halibut

lyonnaise onions, pink peppercorn, basil

Wine Match: 2017 Pinot Noir, Montes Alpha, Aconcagua, Chile, 175ml | £10

Icon Wine Match: 2017 Marlborough Pinot Noir, Yealands, Marlborough, New Zealand, 175ml | £11

Roast Highland Wagyu Beef

all the trimmings

Wine Match: 2016 Uco Valley Malbec, Tinto Negro, Mendoza, Argentina, 175ml | £9

Icon Wine Match: 2016 The Prophet Ebenezer Shiraz, Barossa Valley, Australia 175ml | £18

Roasted Cauliflower

raisin, caper, morels

Wine Match: 2015 Heinrich `Red` Zweigelt/Blaufränkisch/St. Laurent, Burgenland, Austria, 175ml | £9

Icon Wine Match: 2016 Le Volte dell'Ornellaia, Bolgheri, Italy, 175ml | £11

Fishguard Black Leg Chicken

morels, asparagus, broad beans,

Wine Match: 2017 Valpolicella, Allegrini, Veneto, Italy, 175ml | £9

Icon Wine Match: 2015 Marquis de Calon, Château Calon Ségur, Saint-Estèphe, France, 175ml | £23

Roast Leg of Preseli Mountain Lamb

all the trimmings

Wine Match: 2017 Morellino di Scansano DOCG, Fattoria Le Pupille, Tuscany, Italy, 175ml | £10

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



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To Finish

Rhubarb

pistachio, yogurt

Wine Match: Demi Sec, Nyetimber, Sussex, England 50ml | **£8**

Icon Wine Match: 2014 Ornus dell'Ornellaia, Ornellaia, Tuscany, 50ml | **£12**

Treacle Tart

buttermilk, rhubarb, rye

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

Icon Wine Match: 2014 Vin de Constance, Klein Constantia, South Africa, 50ml | **£15**

Chocolate & Raspberry

lemon verbena

Wine Match: Hesketh Sparkling Shiraz, Barossa Valley, Australia, 50ml | **£6**

Icon Wine Match: 2015 `Tesauro` Recioto della Valpolicella, Valpantena, Veneto, Italy, 50ml | **£7**

Cheese

A selection of 4 exceptional cheeses from our trolley served with condiments and freshly baked biscuits

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

Wine Match: 2012 Taylors LBV, 75ml | **£6**

Icon Wine Match: 1999 Chateau d'Yquem - From Magnum, Sauternes, France, 50ml | **£39**

Digestif

Classic Espresso Martini

Brecon vodka, coffee liqueur & a shot of espresso

£10