



Park House

RESTAURANT & WINE BAR

À la Carte Menu

May 2019

Aperitifs

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

To Start

Bbq Shortrib of Pembrokeshire Beef	£12
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apple, peanut, tarragon

Wine Match: 2016 Chardonnay, Montes Alpha, Aconcagua Valley, Chile, 125ml | **£7**

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

Pembrokeshire New Potatoes	£12
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confit egg yolk, yeast, olive

Wine Match: 2015 Lune d'Argent, Clos des Lunes, Sauternes, Bordeaux, France, 125ml | **£7**

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

Bradan Orach Oak Smoked Salmon	£12
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avocado, citrus

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

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

Veal Sweetbread	£14
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peas, lardo, arbois jus

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

Icon Wine Match: 2012 Grand Cru Gewurztraminer, Cave de Turckheim, Alsace, France, 125ml | **£10**

Solva Bay Lobster	£14
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wagyu fat, pickled sea vegetables

Wine Match: 2017 Soave, Pieropan, Soave, Italy, 125ml | **£7**

Icon Wine Match: 2016 Gimblett Gravels Chardonnay, Trinity Hill, Hawkes Bay, New Zealand, 125ml | **£9**



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To Follow

Roast Cornish Halibut £28

lyonnaise onions, pink peppercorn, basil

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

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

150 day aged Pembrokeshire Beef £36

celeriac, roscoff onion, 'shin pie', celeriac espuma, wild garlic, black garlic

Wine Match: 2016 Lassia Malbec, Bodega Patritti, Patagonia, Argentina, 175ml | £9

Icon Wine Match: 2016 The Bonsai Shiraz/Cabernet, Berton Vineyard, High Eden, Australia, 175ml | £18

Smoked Heritage Carrot £26

textures of carrot, buttermilk, cumin & coriander

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

Pembrokeshire Lamb £26

st george mushroom, baby turnip, wild garlic, spring vegetables

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

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

Salt Aged Mangalitsa Pork £28

leek, rhubarb, natural jus

Wine Match: 2017 'Vigneti Canosini' Nero di Troia, Tufarelli, Puglia, Italy, 175ml | £8

Icon Wine Match: 2014 Rioja Reserva, Monte Real, Rioja, Spain, 175ml | £14



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To Finish

White Chocolate £12

gariguette strawberry, rose, pineberries

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

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

Kalamansi Tart £12

black sesame, meringue, yogurt

Wine Match: 2016 Botrytis Semillon, Peter Lehmann, Barossa Valley, Australia, 50ml | **£5**

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

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

Tiramisu £12

coaltown coffee, mascarpone granita, honeycomb, 64% manjari chocolate

Wine Match: Pedro Ximénez El Candado, Valdespino, Jerez, Spain, 50ml | **£5**

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

Cheese £15

A selection of 5 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

£10

Brecon vodka, coffee liqueur & a shot of espresso