



Park House

RESTAURANT & WINE BAR

Sunday Lunch

Representative Winter Menu

£40 for 3 courses

To Start

Cornish Monkfish

artichoke, paris brown mushrooms, fennel seed

Wine Match: NV Charles Heidsieck Brut Réserve, Reims, Champagne, 100ml | £12

Oat Milk Tofu

chestnut, kale, onion

Wine Match: 2016 Chardonnay, Montes Alpha, Aconcagua Valley, Chile, 125ml | £6

Seared Orchard Farm Pork Belly

shiitake mushroom, pickled seaweed, smoked eel

Wine Match: 2012 'Wigan' Riesling, Peter Lehmann, Eden Valley, Australia, 125ml | £7

Jerusalem Artichoke

confit egg, chicken skin, foraged herbs

Wine Match: 2015 Sea Monster, Wine Hoooligans, Happy Canyon, California, 125ml | £8

To Follow

Roast Leg of Pembrokeshire Lamb

all the trimmings

Wine Match: 2016 Cabernet Sauvignon, Montes Alpha, Aconcagua Valley, Chile, 175ml | £8

Roast Highland Wagyu Beef

all the trimmings

Wine Match: 2015 Mendoza Malbec, Valentin Bianchi, Mendoza, Argentina, 175ml | £9

Cornish Halibut

cauliflower, buttermilk, caviar

Wine Match: 2016 Pinot Noir, Montes Alpha, Aconcagua Valley, Chile, 175ml | £8

Pumpkin Risotto

perl las cream

Wine Match: 2015 Lune d'Argent, Clos des Lunes, Sauternes, Bordeaux, France 175ml | £10

To Finish

Apple & Blackberry

'rice pudding'

Wine Match: 2015 Symphonie de Novembre `Jurançon, Domaine Cauhapé, France, 50ml | £8

Tiramisu

coffee, honeycomb, pulled chocolate

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

Chocolate & Milk

caramelised white chocolate, aerated chocolate, milk ice cream

Wine Match: 2013 Dulce, Castano, Yecla, Spain 50ml | £5

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 | £5

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