



Park House

RESTAURANT & WINE BAR

Lunch À La Carte Menu

Aperitifs

<i>2018 'Chalklands' Classic Cuvee, Simpson Wine Estate, Kent, England</i>	£12
<i>Champagne Duval Leroy Brut Prestige, Champagne, France</i>	£14
<i>French 75</i>	£14

2 Courses £32 and 3 courses £38

To Start

Diver Caught Scallop

£4 Supplement

lime, ginger, chilli, apple & celery

Wine Match: 2021 Wallflower Riesling, Larry Cherubino, Great Southern, Australia, 125ml | £7

Icon Wine Match: 2018 Watervale Riesling, clos Clare, Clare Valley, Australia, 125ml | £10

Ham Hock Terrine

burnt pineapple, wild garlic

Wine Match: 2018 Old Vine Chenin Blanc, Olifantsberg, Breedekloof, South Africa, 125ml | £6

Icon Wine Match: 2017 Chenin Blanc, Illimis, Elgin, South Africa, 125ml | £12

Grilled Fillet of Red Mullet

sea urchins hollandaise, heritage carrot purées

Wine Match: 2019 Olive Grove Chardonnay, d'Arenberg, McLaren Vale, Australia, 125ml | £7

Icon Wine Match: 2017 Pouilly Fuisse 'Lisa Marie', Domaine Ferrand, Burgundy, France, 125ml | £12

Crispy Carrot & Spring Onion Cake

feta, black olives, ginger aioli

Wine Match: 2019 Province Sauvignon Blanc, Astrolabe, Marlborough, New Zealand, 125ml | £5

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

Ravioli of Brecon Venison

sage, butternut squash sauce

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

Icon Wine Match: 2019 Viognier, Ktima Gerovassiliou, Epanomi, Greece, 125ml | £9



Park House

RESTAURANT & WINE BAR

Lunch À La Carte Menu

To Follow

Butter Roasted Loin of Atlantic Cod

avocado, chorizo, cod brandade

Wine Match: 2019 Olive Grove Chardonnay, d'Arenberg, McLaren Vale, Australia, 175ml | £9

Icon Wine Match: 2017 Pouilly Fuisse 'Lisa Marie', Domaine Ferrand, Burgundy, France, 175ml | £17

Dry-aged Pembrokeshire Fillet of Beef

£10 Supplement

tarragon, garlic, shallot, pomme anna, red wine jus

Wine Match: 2019 Altitud Malbec, Andeluna, Mendoza, Argentina, 175ml | £10

Icon Wine Match: 2018 Châteauneuf Du Pape, Domaine de La Solitude, Rhône, France, 175ml | £18

Miso Marinated Aubergine

porcini & fresh truffle

Wine Match: 2017 Limited Release Mouvedre, Swartland Winery, Swartland, South Africa, 175ml | £8

Icon Wine Match: 2016 Vina Alberdi Rioja Reserva, La Rioja Alta, Rioja, Spain, 175ml | £14

Cannon of Roast Carmarthen Lamb

£5 Supplement

wild garlic dauphinoise, textures of parsnip, rosemary jus

Wine Match: 2017 Cabernet Sauvignon Reserva, Viña Perez Cruz, Maipo Valley, Chile, 175ml | £8

Icon Wine Match: 2017 Chianti Rufina Riserva, Castello di Nipozzano, Frescobaldi, Tuscany, Italy, 175ml | £12

Dry-aged Aylesbury Duck Breast

compressed apple, feta, chocolate, beurre noisette

Wine Match: 2019 Origin Pinot Noir, Saint Clair, Marlborough, New Zealand, 175ml | £9

Icon Wine Match: 2019 'Doctors Block' Pinot Noir, Saint Clair, Marlborough, New Zealand, 175ml | £13



Park House

RESTAURANT & WINE BAR

Lunch À La Carte Menu

To Finish

Apple Tatin

madagascan vanilla ice cream

Wine Match: 2015 Marsanne 'Cane Cut', Tahbilk, Victoria, Australia, 50ml | £4

Icon Wine Match: 2014 Sauternes, Castelnau de Suduiraut, Bordeaux, France, 50ml | £7

Chocolate Delice

peanut brittle, butterscotch ice cream

Wine Match: 2017 Elysium Black Muscat, California, Quady, 50ml | £5

Icon Wine Match: Old East India Solera Sherry, Lustau 50ml | £6

Maqui Berry and Mandarin Cheesecake

blueberry and citrus coulis

Wine Match: 2019 'Essensia' Orange Muscat, California, Quady, 50ml | £5

Icon Wine Match: 2018 Noble Riesling 'Godfreys Creek', Saint Clair, Marlborough, New Zealand, 50ml | £6

Cheese

£8 Supplement

A selection of 5 exceptional cheeses from our trolley served with condiments and freshly baked biscuits

Wine Match: 10 Years Old Boal Madeira, Justino's, 50ml | £7

Wine Match: 2015 Late Bottled Vintage Port, Barros, 75ml | £6

Icon Wine Match: 2005 Colheita Port, Barros, 75ml | £8

Icon Wine Match: 20 year old Tawny Port, Sandeman, 75ml | £10

Digestif

Classic Espresso Martini

£12

Finlandia vodka, coffee liqueur & a shot of espresso

An optional 10% service charge will be added to your bill.

This is compulsory for bookings of 6 or more