



Park House

RESTAURANT

Set Lunch Menu

Autumn 2021

2 courses £20 3 courses £25

To Start

Dry aged Beef Tartare

confit egg yolk, caper jam, wagyu fat sourdough croutons

Goats Curd

beets and pinenuts

Diver Caught Scallop

£6 Supplement

champagne, truffle

To Follow

Salt Baked Truffled Celariac

spiced tomato consommé, roasted hazelnuts, wilted spinach

Smoked Hake

wilted baby gem, cardamon & pancetta cream sauce

Pembrokeshire Lamb

£15 Supplement

sea kale potato, garlic aioli, sea coulis, red wine jus

To Finish

White Chocolate & Salted Caramel Parfait

sesame nougatine

Selection of Cheese

£10 Supplement

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



Park House

RESTAURANT & WINE BAR

Lunch Menu

Autumn 2021

To Finish

Chocolatre & Coffee

Wye Valley Strawberry

granita, gin truffle, baby meringue, crisped basil

Cheese

£12

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

Extra Cheese £2.50 per Cheese

Dorstone, Neal's Yard Creamery, Herefordshire, England goats, unpasteurised

Wigmore, Village Maid, Berkshire, England ewes – unpasteurised - vegetarian

Tunworth, Hampshire, England cows, pasteurised

Comte Extra Prestige, Franche-Comté, France cows, unpasteurised

Gorwydd Caerphilly, Trethowan's Dairy, Somerset, England cows, unpasteurised

Lincolnshire Poacher Double Barrel, Lincolnshire, England cows, unpasteurised

Rachel, White Lake Cheese, Somerset goats, unpasteurised - vegetarian

Langres AOP, Fromagerie Schertenleib, Alsace, France cows, unpasteurised

Harbourne Blue, Ticklemore Cheese, Devon, England goats, pasteurised

Fourme d' Ambert AOP, Le Caves D'Ordanche, Auvergne, France cows, pasteurised

Mrs Bells Blue, Shepherds Purse, Yorkshire, England ewes – pasteurised - vegetarian

Ocelli Al Barolo, Beppino Ocelli, Piedmont, Italy cow & goats, unpasteurised

Pudding Wines

2017 'Atomes Crochus' Coteaux du Layon, Chateau La Tomaze, Loire, France, 50ml | **£5**

2011 Carmes de Rieussec, Château Rieussec, Sauternes, France, 50ml | **£6**

Pedro Ximenez, Fernando de Castilla, Jerez, Spain, 50ml | **£5**

2006 Wehlener Sonnenuhr Auslese, J J Prum, Mosel, Germany, 50ml | **£10**

15 Years Old Madeira, Malvasia, Henriques and Henriques, 50ml | **£7**

2014 Taylors Late Bottled Vintage Port, 75ml | **£7**

2000 Taylors Vintage Port, Portugal, 75ml | **£20**

1964 Very Old Single Harvest Port, Portugal, 75ml | **£30**

Digestif

Classic Espresso Martini

£10

Brecon vodka, coffee liqueur & a shot of espresso