



Park House

RESTAURANT & WINE BAR

Lunch Menu

July 2021

2 courses £20 3 courses £25
add a glass of sommeliers choice wine for £7

Aperitifs

<i>Prosecco Cuvee Spumante, Bacio della Luna, Valdobbiadene, Italy</i>	£8
<i>2018 'Chalklands' Classic Cuvee, Simpson Wine Estate</i>	£10
<i>Champagne Bernard Remy Brut Carte Blanche</i>	£12

To Start

Dry aged Beef Tartare

confit egg yolk, caper jam, wagyu fat sourdough croutons

Laverbread Ravioli

samphire, chilli & onion broth

Isle of Wight Heritage Tomatoes

elderflower, thai basil

Salt Baked XL Scallop

£8 Supplement

truffle, artichoke, champagne sauce

To Follow

Cauliflower & Fresh Truffle Risotto

parmesan

Braised Huntsman Farm Middle White Pork

tenderstem broccoli, carrot ribbons, passionfruit & basil emulsion

Poached Salmon

fennel veloute, cockle oat cake, exmoor caviar, apple

Dry-aged Fillet of Pembrokeshire Beef

£15 Supplement

soya glazed trio of beets, crispy cabbage, herb gel, fondant potato



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To Finish

Dessert of the Day

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