



# Park House

RESTAURANT & WINE BAR

## Lunch Menu

Autumn 2021

2 courses £20    3 courses £25

add a glass of sommeliers choice wine for £7

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### **To Start**

#### Dry aged Beef Tartare

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confit egg yolk, caper jam, wagyu fat sourdough croutons

#### Goats Curd

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beets and pinenuts

#### Seared Sea Bass

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vanilla sauce, capers

### **To Follow**

#### Salt Baked Truffled Celariac

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spiced tomato consommé, roasted hazelnuts, wilted spinach

#### Dry-aged Aylesbury Duck from Fishguard

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blackberry, glazed baby turnip, purple potato, lavender sauce

#### Cornish Red Mullet

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tomato fondue, borlotti beans, fennel, preserved lemon

#### Dry-aged Fillet of Pembrokeshire Beef

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£15 Supplement

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

### **To Finish**

#### White Chocolate & Salted Caramel Parfait

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sesame nougatine

#### Carrot Cake

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sugared ribbons, goats cheese & honey ice cream

#### Selection of Cheese

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£5 Supplement

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