



Park House

RESTAURANT

À la Carte Menu

Autumn 2021

Aperitifs

2018 'Chalklands' Classic Cuvee, Simpson Wine Estate, Kent, England	£10
Champagne Bernard Remy Brut Carte Blanche, Champagne, France	£12
French 75	£14

To Start

Quinoa Garden	£12
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radish, tomato, pickled courgette, tarragon oil

Wine Match: 2019 Province Sauvignon Blanc, Astrolabe, Marlborough, New Zealand, 125ml | **£8**

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

Huntsman Farm Pork	£12
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burnt apple purée, pumpkin seed, squash velouté

Wine Match: 2019 Limited Release Viognier, Swartland Winery, Swartland, South Africa, 125ml | **£6**

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

Duo of Pheasant	£14
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parsnip spiced purée, prunes, chicory, jus

Wine Match: 2018 Capmartin Bordeaux Blanc, Château Lestrière, Bordeaux, France, 125ml | **£6**

Icon Wine Match: 2017 Limite Norte, Ramon Bilbao, Rioja, Spain, 125ml | **£9**

Game Terrine	£12
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pistachio, cherry, girolles

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**

Diver Caught Scallop	£14
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champagne, truffle

Wine Match: 2020 The Lodge Hill Riesling, Jim Barry, Clare Valley, Australia, 125ml | **£7**

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



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To Follow

Halibut £35

langoustines, cavolo nero, potato hay, lemon, garlic and parlsey

Wine Match: 2019 Origin Pinot Noir, Saint Clair, Marlborough, New Zealand, 175ml | **£10**

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

Dry-aged Fillet of Pembrokeshire Beef £36

ceps, nettle purée, roscoff onion, baby carrots

Wine Match: 2017 Cabernet Sauvignon Reserva, Viña Perez Cruz, Maipo Valley, Chile, 175ml | **£9**

Icon Wine Match: 2016 Watervale Single Vineyard Shiraz, Jim Barry, Clare Valley, Australia, 175ml | **£14**

Salted Baked Truffled Celariac £25

spiced tomato consommé, roasted hazelnuts, wilted spinach

Wine Match: 2019 Malvasia Nera 'Talo', San Marzano, Puglia, Italy, 175ml | **£8**

Icon Wine Match: 2016 Saint-Joseph Rouge, Domaine Courbis, Rhone, France, 175ml | **£16**

Dry-aged Aylesbury Duck from Fishguard £30

blackberry, glazed baby turnip, purple potato, lavender sauce

Wine Match: 2019 Limited Release Mourvèdre, Swartland Winery, Swartland, South Africa, 175ml | **£8**

Icon Wine Match: 2018 Petite Sirah, Bogle Vineyards, California, U.S.A, 175ml | **£12**

Pembrokeshire Lamb £30

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

Wine Match: 2017 Finca San Martin Crianza, Torre de Ona, Rioja, Spain, 175ml | **£9**

Icon Wine Match: 2012 Viña Ardanza Reserva, La Rioja Alta, Rioja, Spain, 175ml | **£18**



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To Finish

Textures of Pear

£12

aerated pear, pear crisp, vanilla powder, pear gel

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

Icon Wine Match: 2008 Muscat Beaumes De Venise 'Les Trois Fonts', Domaine de Coyeux, France, 50ml | £7

White Chocolate & Salted Caramel Parfait

£12

sesame nougatine

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

Icon Wine Match: 2017 Elysium Black Muscat, California, Quady, 50ml | £6

Carrot Cake

£12

sugared ribbons, goats cheese & honey ice cream

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

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

Cheese

£16

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

Wine Match: 15 Years Old Madeira, Malvasia, Henriques and Henriques, 50ml | £7

Wine Match: 2015 Barros Late Bottled Vintage Port, 75ml | £7

Icon Wine Match: 1985 Taylors Vintage Port, 75ml | £18

Digestif

VSOP Cognac, Gautier, 50ml

£10

Expresso Martini

£12

Hennessey XO Cognac, 50ml

£32