



Park House

RESTAURANT & WINE BAR

Fathers Day 2022

Aperitifs

<i>2019 'Chalklands' Classic Cuvee, Simpsons Wine Estate</i>	£12
<i>Champagne Duval Leroy Brut Prestige, Champagne, France</i>	£14
<i>French 75</i>	£14
<i>Manzanilla 'Deliciosa' Pago de Miraflores, Valdespino, 100ml</i>	£8

To Start

Diver Caught Scallop

foie gras, macloed black pudding, px caramel

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

Icon Wine Match: 2015 Wigan Riesling, Peter Lehmann, Eden Valley, Australia, 125ml | £10

Isle of Wight Tomatoes

homemade ricotta, black olive tapenade, basil, soughdough croutons

Wine Match: 2020 Albariño, Lagar de Cervera, Galicia, Spain, 125ml | £6

Icon Wine Match: 2020 'Summer' Wild Ferment Sauvignon Blanc, Harry Hartman, South Africa, 125ml | £8

Langoustine Ravioli

langoustine broth, chives

Wine Match: 2017 Margaret River Chardonnay, Houghton, Australia, 125ml | £6

Icon Wine Match: 2020 Chardonnay, Lismore Vineyards, Western Cape, South Africa 125ml | £10

Black Truffle, Cep and Morel Risotto

cep & truffle soup, old winchester cheese

Wine Match: 2020 Soave Classico, Pieropan, Veneto, Italy, 125ml | £7

Icon Wine Match: 2020 Pinot Gris, Paringa Estate, Mornington Peninsula, Australia, 125ml | £9

Carpaccio of Welsh Beef

sesame crusted fillet of dry-aged welsh beef, sake & oxtail consomme

Wine Match: 2020 Chenin Blanc, Mulderbosch, Stellenbosch, South Africa 125ml | £6

Icon Wine Match: 2021 Viognier, Ktima Gerovassiliou, Epanomi, Greece, 125ml | £10



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To Follow

Cornish Monkfish

champagne beurre blanc, spinach, potato mousseline, oscietra caviar

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

Icon Wine Match: 2019 Laissez Faire Pinot Noir, Larry Cherubino, Pemberton, Australia, 175ml | £14

Roast Ribeye of Dry-aged Pembrokeshire Beef

yorkshire pudding, roast potato and all the trimmings

Wine Match: 2020 Faith Shiraz, St Hallet, Barossa Valley, Australia, 175ml | £9

Icon Wine Match: 2019 Altitud Malbec, Andeluna, Mendoza, Argentina, 175ml | £11

Hay-baked Cauliflower

rarebit sauce, truffled pangritata

Wine Match: 2019 Primitivo di Manduria, San Marzano, Puglia, Italy, 175ml | £7

Wine Match: 2017 Margaret River Chardonnay, Houghton, Australia, 175ml | £9

Icon Wine Match: 2018 P'tit Pape (Grenache, Mourvedre, Syrah), Le P'tit Paysan, California, 175ml | £16

Roast Welsh Pork with Crackling

with all the trimmings

Wine Match: 2019 Pesquera Crianza, Alejandro Fernandez Ribera Del Duero, Spain, 175ml | £10

Icon Wine Match: 2015 Viña Ardanza Reserva, La Rioja Alta, Rioja, Spain, 175ml | £16

Free Range Fishguard Chicken

breast, confit leg, morels, wild garlic, black truffle, pomme anna

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

Icon Wine Match: 2014 La Reserve de Leoville Barton, St Julien, Bordeaux, France, 175ml | £18



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To Finish

Chocolate

textures of dark chocolate, blueberry, buttermilk ice cream

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

Icon Wine Match: Pedro Ximénez `El Candado`, Valdespino, Jerez, Spain, 50ml | £7

Rhubarb Tart

custard, rhubarb & raspberry jam, maceracted rhubarb, fresh ginger ice cream

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

Icon Wine Match: 2007 Sauternes, Chateau Doisy Vendrines, Sauternes, Bordeaux, France, 50ml | £7

Asian Rice Pudding

lemon grass, mango and passionfruit thai sorbet

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

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

Wine Match: 10 Years Old Malavsia 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 12.5% service charge will be added to your bill.

This is compulsory for bookings of 6 or more