



Park House

RESTAURANT & WINE BAR

Lunch Time Set Menu

March 2020

1 course £15

2 courses £20

3 courses £25

add a glass of sommeliers choice wine for £5

Aperitifs

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| <i>2018 Prosecco Superiore di Cartizze, Bacio della Luna, Valdobbiadene, Italy</i> | £9 |
| <i>Kir Royale</i> | £12 |
| <i>Taittinger Brut Réserve, Reims, Champagne, France</i> | £12 |
| <i>2005 Pommery Vintage Champagne, Reims, France</i> | £19 |

To Start

Potato & Leek Veloute

parsley

Sole Véronique

spinach, grapes, tarragon

Game Terrine

boudin noir, red onion marmalade

Foie Gras

£5 Supplement

quince, redcurrant purée, ginger crumb

To Follow

Cep & Truffle Gnocchi

truffle cream, parmesan

Middle White Pork

scallop, potato galette, apple

Roast Atlantic Cod

mussels, ratte potato, kale

90 day aged Pembrokeshire Beef

£15 Supplement

beetroot, cavolo nero, fondant potato, truffle, butternut squash



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To Finish

Dessert of the Day

Vanilla Pannacotta

rhubarb, ginger

Cheese

A selection of 3 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



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5 Course Lunch Tasting Menu with complimentary matched wines

March 2020

Black Truffle

wild mushrooms

Wine Match: Prosecco D.O.C, Vispo Allegro, Veneto, Italy

Icon Wine Match: Taittinger Brut Réserve, Reims, Champagne

Line Caught Wild Seabass

samphire, saffron, butterbeans

Wine Match: 2018 Albion, Aubai Mema, Languedoc, France

Icon Wine Match: 2018 Wonderwall Chardonnay, Field Recordings, Edna Valley, California, USA

Aylesbury Duck from Fishguard

potato galette, boudin noir, butternut squash

Wine Match: 2016 Rouge Roc, Aubai Mema, Languedoc, France

Icon Wine Match: 2016 Colchagua Cabernet Sauvignon, Montes Alpha, Colchagua, Chile

Optional Cheese Tasting Plate

£12

Selection of 4 cheeses with condiments & freshly baked biscuits

Wine Match: Sommeliers Choice from £5

Passionfruit

white chocolate, raspberry

Rhubarb

vanilla, ginger

Wine Match: 2013 Cane Cut Marsanne, Tahbilk, Nagambie Lakes, Victoria, Australia

Icon Wine Match: 2011 Carmes de Rieussec, Château Rieussec, Sauternes, France

£45 per person

Matched Wines included / **Add £20** for Icon Matched Wines