



Park House

RESTAURANT & WINE BAR

Lunch Menu

August 2021

2 courses £20 3 courses £25

add a glass of sommeliers choice wine for £7

To Start

Dry aged Beef Tartare

confit egg yolk, caper jam, wagyu fat sourdough croutons

Goats Curd

beets and pinenuts

Seared Chalkstream Rainbow Trout

chicory, cockle broth

Salt Baked XL Scallop

£8 Supplement

truffle, artichoke, champagne sauce

To Follow

Hasselback Courgette

grains, burnt aubergine purée, feta, truffle shavings

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

To Finish

Chocolate & Coffee

almond, hazelnuts, coffee foam

Wye Valley Strawberry

vanilla, lemon, basil, chocolate glass