



Park House

RESTAURANT & WINE BAR

À la Carte Menu

January 2020

Aperitifs

Kir Royale	£12
Taittinger Brut Réserve, Reims, Champagne, France	£12
2005 Pommery Vintage Champagne, Reims, France	£19

To Start

Ravioli of Butternut Squash & Goats Cheese	£12
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spinach veloute, walnuts

Wine Match: 2018 Peace of Eden Riesling, St Johns Road, Eden Valley, Australia, 125ml | **£7**

Icon Wine Match: 2013 'Wigan' Riesling, Peter Lehmann, Eden Valley, Australia, 125ml | **£8**

Sole Véronique	£12
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spinach, grapes, tarragon

Wine Match: 2016 Pinot Gris vom Kalkstein, Kendermann, Pfalz, Germany, 125ml, | **£6**

Icon Wine Match: 2016 Old Vine Chenin Blanc, Stand Alone, Swartland, South Africa, 125ml | **£11**

Octopus Terrine	£12
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textures of heritage beetroot, horseradish

Wine Match: 2018 Pouilly Fumé Les Loges, Dominique Guyot, Loire, France, 125ml | **£8**

Icon Wine Match: 2018 Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand, 125ml | **£11**

Foie Gras	£14
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quince, redcurrant purée, ginger crumb

Wine Match: 2017 Chardonnay Reserve, Domaine Astruc, Languedoc, France, 125ml | **£6**

Icon Wine Match: 2017 Langhe Chardonnay, Marchesi di Grésy, Piemonte, Italy, 125ml | **£14**

Confit Belly of Pork	£12
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black pudding, apple, celeriac

Wine Match: 2015 Chateau Croix-Mouton Bordeaux Superior, Haut Medoc, Bordeaux, France, 125ml | **£7**

Icon Wine Match: 2015 Marquis de Calon, Château Calon Ségur, Saint-Estèphe, France, 125ml | **£16**



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To Follow

Roast Cornish Halibut £29

ratte potatoes, fennel, lobster bisque

Wine Match: 2016 Chardonnay, Vasse Felix, Margaret River, Australia, 175ml | £9

Icon Wine Match: 2017 Chardonnay, Paserene, Elgin, South Africa, 175ml | £21

90 day aged Pembrokeshire Beef £36

jerusalem artichoke, cavolo nero, black truffle, fondant potato, jus

Wine Match: 2016 Blood & Courage Shiraz, St Johns Road, Barossa Valley, Australia, 175ml | £10

Icon Wine Match: 2016 The Prophet Shiraz, St Johns Road, Barossa Valley, Australia, 175ml | £13

Provençal Pithivier £22

roasted vine tomatoes, paprika, courgette, aubergine, red pepper

Wine Match: 2017 Gamay Noir 'Rift 69', Jean Loron, Beaujolais, France, 175ml | £9

Icon Wine Match: 2015 Chianti Classico, Fontodi, Tuscany, Italy, 175ml | £13

Honey Glazed Aylesbury Duck £28

bok choy, spring onions, sesame, plum & port sauce

Wine Match: 2017 Pinot Noir, Moko Black, Marlborough Valley, New Zealand, 175ml | £11

Icon Wine Match: 2017 Bourgogne Pinot Noir, Stephane Brochard, Burgundy, France



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To Finish

Tonkabeen Pannacotta £12

passionfruit, pistachios

Wine Match: 2017 'Atomes Crochus' Coteaux du Layon, Chateau La Tomaze, Loire, France, 50ml | £5

Icon Wine Match: 2011 Carmes de Rieussec, Château Rieussec, Sauternes, France, 50ml | £6

Banana Crème Brûlée £12

toffee, popcorn

Wine Match: 2015 Late Harvest Gewurztraminer, Montes, Chile, 50ml | £5

Icon Wine Match: 2006 Wehlener Sonnenuhr Auslese, J J Prum, Mosel, Germany, 50ml | £10

Valronha Chocolate Millefeuille £12

coffee crémeux, vanilla & white chocolate

Wine Match: Pedro Ximenez, Fernando de Castilla, Jerez, Spain, 50ml | £5

Icon Wine Match: 2015 Recioto della Valpolicella, Bertani, Veneto, Italy, 50ml | £10

Cheese £15

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: 2014 Taylors Late Bottled Vintage Port, 75ml | £7

Icon Wine Match: 2000 Taylors Vintage Port, Portugal, 75ml | £20

Icon Wine Match: 1964 Very Old Single Harvest Port, Portugal, 75ml | £30

Digestif

Classic Espresso Martini

£10

Brecon vodka, coffee liqueur & a shot of espresso