



Park House

RESTAURANT & WINE BAR

À la Carte Menu

Spring 2019

Aperitifs

Rhubarb Martini	£10
Charles Heidsieck Brut Réserve, Reims, Champagne, France	£12
2007 Bollinger La Grand Année, Reims, Champagne, France	£25

To Start

Shortrib of Welsh Black **£12**

apple, peanut, tarragon

Wine Match: 2017 Chardonnay Reserva, Vina Leyda, Leyda Valley, Chile, 125ml | **£6**

Icon Wine Match: 2012 Farrago Chardonnay, Kooyong, Mornington Peninsula, Australia, 125ml | **£16**

Carrot & Buttermilk **£12**

cumin, coriander

Wine Match: 2011 Museum Release Marsanne, Tahbilk, Nagambie Lakes, Australia, 125ml | **£7**

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

Bradan Orach Oak Smoked Salmon **£12**

avocado, citrus

Wine Match: 2013 Organic Chardonnay, Matetic Vineyards, San Antonio Valley, Chile 125ml | **£7**

Icon Wine Match: 2017 Chenin Blanc, Anthonij Rupert, Citrusdal Mountain, South Africa, 125ml | **£11**

Pan-Seared Foie Gras **£12**

rhubarb, celery, brown butter

Wine Match: 2017 Peace of Eden Riesling, St Johns Road, Eden Valley, Australia, 125ml | **£7**

Icon Wine Match: 2012 Grand Cru Gewurztraminer, Cave de Turckheim, Alsace, France, 125ml | **£10**

125 day aged Pembrokeshire Beef Tartare **£12**

smoked yogurt, chestnut mushroom, tarragon

Wine Match: 2017 'Vigneti Canosini' Nero di Troia, Tufareello, Puglia, Italy, 125ml | **£6**

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



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To Follow

Roast Cornish Turbot £28

lyonnaise onions, pink peppercorn, basil

Wine Match: 2017 Pinot Noir, Montes Alpha, Aconcagua, Chile, 175ml | £10

Icon Wine Match: 2017 Marlborough Pinot Noir, Yealands, Marlborough, New Zealand, 175ml | £11

Highland Wagyu Beef £36

celeriac, onion, 'pie', celeriac espuma, black truffle

Wine Match: 2016 Uco Valley Malbec, Tinto Negro, Mendoza, Argentina, 175ml | £9

Icon Wine Match: 2016 The Prophet Ebenezer Shiraz, Barossa Valley, Australia 175ml | £18

Truffle Risotto £24

comte cream

Wine Match: 2015 Heinrich `Red` Zweigelt/Blaufränkisch/St. Laurent, Burgenland, Austria, 175ml | £9

Icon Wine Match: 2016 Le Volte dell' Ornellaia, Bolgheri, Italy, 175ml | £11

Fishguard Black Leg Chicken £28

morels, asparagus, broad beans,

Wine Match: 2017 Valpolicella, Allegrini, Veneto, Italy, 175ml | £9

Icon Wine Match: 2015 Marquis de Calon, Château Calon Ségur, Saint-Estèphe, France, 175ml | £23

Salt Aged Mangalitsa Pork £28

leek, rhubarb, natural jus

Wine Match: 2017 Morellino di Scansano DOCG, Fattoria Le Pupille, Tuscany, Italy, 175ml | £10

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



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To Finish

Rhubarb £12

pistachio, yogurt

Wine Match: Demi Sec, Nyetimber, Sussex, England 50ml | **£8**

Icon Wine Match: 2014 Ornus dell'Ornellaia, Ornellaia, Tuscany, 50ml | **£12**

Chocolate £12

raspberry, lemon verbana

Wine Match: Hesketh Sparkling Shiraz, Barossa Valley, Australia, 50ml | **£6**

Icon Wine Match: 15 Years Old Madeira, Verdelho, Henriques and Henriques, Portugal, 50ml | **£7**

Calamansi Tart £12

black sesame, meringue

Wine Match: 2016 Botrytis Semillon, Peter Lehmann, Barossa Valley, Australia, 50ml | **£5**

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

Icon Wine Match: 1999 Chateau d'Yquem - From Magnum, Sauternes, France, 50ml | **£39**

Tiramisu £12

coffee, honeycomb, pulled chocolate

Wine Match: Pedro Ximénez El Candado, Valdespino, Jerez, Spain, 50ml | **£5**

Icon Wine Match: 2015 `Tesaurus` Recioto della Valpolicella, Valpantena, Veneto, Italy, 50ml | **£7**

Cheese £15

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

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

Wine Match: 2012 Taylors LBV, 75ml | **£6**

Icon Wine Match: 1999 Chateau d'Yquem - From Magnum, Sauternes, France, 50ml | **£39**

Digestif

Classic Espresso Martini

£10

Brecon vodka, coffee liqueur & a shot of espresso