



Park House

RESTAURANT & WINE BAR

À la Carte Menu

July 2021

Aperitifs

Prosecco Cuvee Spumante, Bacio della Luna, Valdobbiadene, Italy £8

2018 'Chalklands' Classic Cuvee, Simpson Wine Estate £10

Champagne Bernard Remy Brut Carte Blanche £12

To Start

Salt Baked XL Scallop £14

fresh truffle, artichoke, champagne sauce

Wine Match: 2019 The Olive Grove Chardonnay, d'Arenberg, McLaren Vale, Australia, 125ml | £6

Icon Wine Match: 2016 Heritage Bin Reserve Chardonnay, Hardy's, Multi-Regional, Australia, 125ml | £8

Suckling Pig Ravioli £12

liquorice, leek purée, puffed pork skin

Wine Match: 2019 Limited Release Viognier, Swartland Winery, Swartland, South Africa, 125ml | £5

Icon Wine Match: 2019 Viognier, Ktima Gerovassiliou, Epanomi, Macedonia, 125ml | £7.50

Pigeon Croquette £12

crispy lemon kale, apple mostarda

Wine Match: 2018 Old Vine Chenin Blanc, Olifantsberg, Breedekloof, South Africa, 125ml | £5

Icon Wine Match: 2020 Derringstone Pinot Meunier Simpsons Wine Estate, Kent, England, 125ml | £7.50

Broad Bean & Pepper Scotch Egg £12

celeriac & lovage remoulade

Wine Match: 2019 Sauvignon Blanc, Bishop's Leap, Marlborough, New Zealand, 125ml | £4.50

Icon Wine Match: 2019 Sancerre Cuvee Silex, Domaine Serge Laloue, Loire, France, 125ml | £10



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To Follow

Seared Cornish Seabass £29

sea vegetables, jersey royals, cockle broth, herb oil

Wine Match: 2018 'The Nest' Pinot Noir, Lake Chalice, Marlborough, New Zealand, 175ml | **£8.50**

Icon Wine Match: 2020 'Rabbit Hole' Pinot Noir, Simpsons Wine Estate, Kent, England, 175ml | **£13.50**

Dry-aged Fillet of Pembrokeshire Beef £36

soya glazed trio of beets, crispy cabbage, herb gel, fondant potato

Wine Match: 2019 Estate Malbec, Dona Paula, Mendoza, Argentina, 175ml | **£8.00**

Wine Match: 2017 Faith Shiraz, St Hallett, Barossa Valley, Australia, 175ml | **£8.50**

Icon Wine Match: 2016 'Avatar' Grenache Shiraz Mataro, Teusner, Barossa Valley, Australia, 175ml | **£13.75**

Hasselback Courgette £22

fermented grains, burnt aubergine purée, feta, truffle shavings

Wine Match: 2017 Cabernet Sauvignon Reserva, Viña Perez Cruz, Maipo Valley, Chile, 175ml | **£7.50**

Icon Wine Match: 2015 La Douzieme, Domaine Aubai Mema, Languedoc, France, 175ml | **£12.00**

Dry-aged Aylesbury Duck from Fishguard £28

blackberry, glazed baby turnip, purple potato, lavender sauce

Wine Match: 2019 Limited Release Mourvèdre, Swartland Winery, Swartland, South Africa, 175ml | **£7.00**

Icon Wine Match: 2015 'Il Picchio' Gran Selezione Chianti Classico, Querceto, Tuscany, Italy, 175ml | **£15.00**



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To Finish

Wye Valley Strawberry £12

granita, gin truffle, baby meringue, basil

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

Icon Wine Match: 2017 Vidal Icewine, Pelee Island, Ontario, Canada, 50ml | £12.50

Chocolate & Coffee £12

almond, hazelnuts, coffee foam

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

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

Mango Tropical Trifle £12

coconut, lime, candied fruit

Wine Match: 2014 Marsanne 'Cane Cut', Tahbilk, Victoria, Australia, 50ml | £4

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

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

Digestif

Classic Espresso Martini

£12

Brecon vodka, coffee liqueur & a shot of espresso