



# Park House

RESTAURANT & WINE BAR

## À La Carte Menu

### Aperitifs

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<b>2018 'Chalklands' Classic Cuvee, Simpson Wine Estate, Kent, England</b>	<b>£12</b>
<b>Champagne Duval Leroy Brut Prestige, Champagne, France</b>	<b>£14</b>
<b>French 75</b>	<b>£14</b>

### To Start

<b>Diver Caught Scallop</b>	<b>£14</b>
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lime, ginger, chilli, apple & celery

**Wine Match:** 2021 Wallflower Riesling, Larry Cherubino, Great Southern, Australia, 125ml | **£7**

**Icon Wine Match:** 2018 Watervale Riesling, clos Clare, Clare Valley, Australia, 125ml | **£10**

<b>Ham Hock &amp; Foie Gras Terrine</b>	<b>£12</b>
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burnt pineapple, wild garlic

**Wine Match:** 2018 Old Vine Chenin Blanc, Olifantsberg, Breedekloof, South Africa, 125ml | **£6**

**Icon Wine Match:** 2017 Chenin Blanc, Illimis, Elgin, South Africa, 125ml | **£12**

<b>Grilled Fillet of Red Mullet</b>	<b>£12</b>
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sea urchins hollandaise, heritage carrot purées

**Wine Match:** 2019 Olive Grove Chardonnay, d'Arenberg, McLaren Vale, Australia, 125ml | **£7**

**Icon Wine Match:** 2017 Pouilly Fuisse 'Lisa Marie', Domaine Ferrand, Burgundy, France, 125ml | **£12**

<b>Crispy Carrot &amp; Spring Onion Cake</b>	<b>£12</b>
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feta, black olives, ginger aioli

**Wine Match:** 2019 Province Sauvignon Blanc, Astrolabe, Marlborough, New Zealand, 125ml | **£5**

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

<b>Ravioli of Brecon Venison</b>	<b>£12</b>
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sage, butternut squash sauce

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

**Icon Wine Match:** 2019 Viognier, Ktima Gerovassiliou, Epanomi, Greece, 125ml | **£9**



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### To Follow

#### Butter Roasted Loin of Atlantic Cod £28

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avocado, chorizo, cod brandade

**Wine Match:** 2019 Olive Grove Chardonnay, d'Arenberg, McLaren Vale, Australia, 175ml | £9

**Icon Wine Match:** 2017 Pouilly Fuisse 'Lisa Marie', Domaine Ferrand, Burgundy, France, 175ml | £17

#### Dry-aged Pembrokeshire Fillet of Beef £36

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tarragon, garlic, shallot, pomme anna, red wine jus

**Wine Match:** 2019 Altitud Malbec, Andeluna, Mendoza, Argentina, 175ml | £10

**Icon Wine Match:** 2018 Châteauneuf Du Pape, Domaine de La Solitude, Rhône, France, 175ml | £18

#### Miso Marinated Aubergine £24

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porcini & fresh truffle

**Wine Match:** 2017 Limited Release Mouvedre, Swartland Winery, Swartland, South Africa, 175ml | £8

**Icon Wine Match:** 2016 Vina Alberdi Rioja Reserva, La Rioja Alta, Rioja, Spain, 175ml | £14

#### Cannon of Roast Carmarthen Lamb £28

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wild garlic dauphinoise, textures of parsnip, rosemary jus

**Wine Match:** 2017 Cabernet Sauvignon Reserva, Viña Perez Cruz, Maipo Valley, Chile, 175ml | £8

**Icon Wine Match:** 2017 Chianti Rufina Riserva, Castello di Nipozzano, Frescobaldi, Tuscany, Italy, 175ml | £12

#### Dry-aged Aylesbury Duck Breast £28

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compressed apple, feta, chocolate, beurre noisette

**Wine Match:** 2019 Origin Pinot Noir, Saint Clair, Marlborough, New Zealand, 175ml | £9

**Icon Wine Match:** 2019 'Doctors Block' Pinot Noir, Saint Clair, Marlborough, New Zealand, 175ml | £13



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### To Finish

#### Apple Tatin £12

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madagascan vanilla ice cream

**Wine Match:** 2015 Marsanne 'Cane Cut', Tahbilk, Victoria, Australia, 50ml | £4

**Icon Wine Match:** 2014 Sauternes, Castelnau de Suduiraut, Bordeaux, France, 50ml | £7

#### Chocolate Delice £12

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peanut brittle, butterscotch ice cream

**Wine Match:** 2017 Elysium Black Muscat, California, Quady, 50ml | £5

**Icon Wine Match:** Old East India Solera Sherry, Lustau 50ml | £6

#### Maqui Berry and Mandarin Cheesecake £12

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blueberry and citrus coulis

**Wine Match:** 2019 'Essensia' Orange Muscat, California, Quady, 50ml | £5

**Icon Wine Match:** 2018 Noble Riesling 'Godfreys Creek', Saint Clair, Marlborough, New Zealand, 50ml | £6

#### Cheese £15

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

**Wine Match:** 10 Years Old Boal Madeira, Justino's, 50ml | £7

**Wine Match:** 2015 Late Bottled Vintage Port, Barros, 75ml | £6

**Icon Wine Match:** 2005 Colheita Port, Barros, 75ml | £8

**Icon Wine Match:** 20 year old Tawny Port, Sandeman, 75ml | £10

#### Digestif

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**Classic Espresso Martini £12**

Finlandia vodka, coffee liqueur & a shot of espresso

An optional 10% service charge will be added to your bill.

This is compulsory for bookings of 6 or more