



Park House

RESTAURANT & WINE BAR

Artisan Bites Menu

Option 1 : £22.50 per person

Choose 3 items from the *Charcuterie* and *Cheese* selection and 4 items from the *Lite Bites* section.

Option 2 : £35 per person

Choose 4 items from the *Charcuterie* and *Cheese* selection and 6 items from the *Lite Bites* section.

Charcuterie – A selection of Trealy farm and Wagyu beef charcuterie served with freshly baked bread and condiments.

Choose from :

Cracked Black Pepper Salami - Trealy Farm
Mild salami with only a little cracked black pepper and garlic for flavouring

Game Salami - Trealy Farm
Made from wild venison and free range pork for a succulent and gamey salami

Fennel Salami - Trealy Farm
A mild salami with the subtle tang of whole fennel seeds.

Monmouth Air-Dried Pork - Trealy Farm
'Coppa'-style, infused with savoury herbs

Monmouthshire Air-Dried Ham - Trealy Farm
Spanish style air dried ham

Wagyu Beef Pastrami - Highland Wagyu
Made from pure blood Wagyu beef this literally melts in your mouth and oozes flavour.

Wagyu Beef Bresaola - Highland Wagyu
Made from pure blood Wagyu beef, this air dried and salted beef is aged for 3 month in the classic Italian style.

Cheese Plates – Served with freshly baked bread, caper berries, house chutney, pickles and honeycomb.

Choose from :

Dorstone, Neal's Yard Creamery, England
soft | unpasteurised | goat

Wigmore, Village Maid, England
soft | unpasteurised | ewes | veg

Waterloo, Village Maid, England
soft | unpasteurised | cows | veg

Tunworth, England
semi soft | pasteurised | cows

Comte Extra Prestige 24 month AOP, Monts & Terroirs, France
firm & hard | unpasteurised | cows

Lincolnshire Poacher Double Barrel, Read & Sons, England
firm & hard | unpasteurised | cows

Rachel, White Lake, England
washed rind | unpasteurised | goats | veg

Crozier Blue, J&L Grubb, Ireland
blue | pasteurised | ewes | veg

Fourme d'Ambert AOP, Le Caves d'Ordanche, France
blue | pasteurised | cows

Lite Bites

Choose from:

Fish

Tuna Cakes, wasabi mayonnaise

Smoked Salmon Blini, crème fraîche & caviar

Cod Brandade, pumpernickel & sea herbs

Carpaccio of Bass, lemon & dill

Tempura Prawns, soy chilli dressing

Meat

Chicken Liver Parfait, onion, brioche

Lamb Samosa, mint

Confit Duck Spring Roll, plum sauce

Beef Tartare, caper & shallot

Pork Croquette, apple

Vegetarian

Warm Parmesan Cheese Gougères

Mini Pumpkin & Ricotta Tarts

Beetroot Tartare, horseradish cream

Poacher Cheese Beignets, sesame & soy dressing

Please note: we can cater for all dietary requirements with advance notice.
It is highly unlikely that we will be able to cater for any dietary requirements on the night.