

Park House

Set Lunch Menu

2 courses for £21 3 courses for £26

please note this menu changes weekly

Starter

Rillettes of Wild Gloucester Rabbit heritage beetroot - brioche bun

Wine Match : 2013 Lodge Hill Riesling, Jim Barry, Clare Valley, Australia, 125ml, 6-

Ceviche of Line Caught Seabass blood orange & fennel

Wine Match : 2013 Old Vine Chardonnay, Chateau Martinolles, Limoux, France, 125ml, 5-

Main

Confit Guinea Fowl Leg pea purée - yukon mash

Wine Match : 2012 Pinot Noir, Delta Vineyard, Marlborough, New Zealand, 175ml, 9-

Spiced Pollack

onion risotto - asparagus

Wine Match : 2013 Wild Ferment Chardonnay, Hill Smith, Adelaide Hills, Australia, 175ml, 11-

Dessert

Dessert of the Day

Wine Match : matched to daily dessert

Head Chef : Iain Inman

Tasting Lunch with Wines

£49 per person including wines

Amuse Bouche

with wine match

Butter Bean Cassoulet

herb crumb - quail egg - baby leek

Wine Match : 2013 Old Vine Chardonnay, Chateau Martinolles, Limoux, France

Sterling Halibut

black perigord truffles - wild mushrooms - parsnip purée

Wine Match : 2013 Pinot Noir, Babich, Marlborough, New Zealand

Blue Hare Suet Pudding

smoked beetroot - pickled roots

Wine Match : 2013 Patchwork Shiraz, Yalumba, Barossa Valley, Australia

Optional Cheese Tasting Plate £10

served with matched accompaniments

Prune and Armagnac Souffle

armagnac ice cream

Wine match : 2011 The Noble Wrinkled Riesling, d'Arenberg, Australia

Head Chef : Iain Inman



"A particularly interesting wine list" The Michelin Guide 2015

Wine Spectator Best of Award of Excellence 2015

AA Notable Wine List 2013, 14, 15

AA Wine List of the Year Wales 2013/14