

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

Park House

Spring À la Carte Menu

To Start

Cornish Crab & Scottish Langostine 12-

herb potato gnocchi - curried cauliflower

Wine Match : Champagne Charles Heidsieck Brut Réserve , Champagne, France, 100ml, 9.50-

Icon Wine Match : 2005 Comtes de Champagne Blanc de Blanc, Tattinger, France, 100ml, 18-

Oxtail & Foie Gras Bon Bon 12-

grilled leek - black beans

Wine Match : 2013 Patchwork Shiraz, Yalumba, Barossa Valley, Australia, 125ml, 6-

Icon Wine Match : 2011 Mcrae Wood Shiraz, Jim Barry, Clare Valley, Australia, 125ml, 11-

King Scallop & Foie Gras 14-

macloed black pudding - pedro ximenez caramel

Wine Match : 2013 Lodge Hill Riesling, Jim Barry, Clare Valley, Australia, 125ml, 5-

Icon Wine Match : 2010 The Contours Riesling, Pewsey Vale, Eden Valley, Australia, 125ml, 10-

Rosary Goats Cheese 12-

smoked paprika - roast onion - fig - walnuts

Wine Match : 2014 Sauvignon Blanc, Yealands, Marlborough, New Zealand, 125ml, 6-

Icon Wine Match : 2012 Avery Sauvignon Blanc, Craggy Range, Marlborough, New Zealand, 125ml, 10-

Slow Roast Suckling Pig 12-

asian spiced broth

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

Icon Wine Match : 2013 Wild Ferment Chardonnay, Hill Smith, Adelaide Hills, Australia, 125ml, 8-

Citrus Cured Sea Trout 12-

exmoor caviar - sea urchin cream - lemon dust - pumpernickel bread

Wine Match : 2013 Lodge Hill Riesling, Jim Barry, Clare Valley, Australia, 125ml, 5-

Icon Wine Match : 2011 Gewurztraminer, Trimbach, Alsace, France, 125ml, 8-

Head Chef : Iain Inman

Park House

Spring À la Carte Menu

To Follow

Cornish Turbot 26-

black perigord truffles - wild mushrooms - shaved fennel

Wine Match : 2013 Old Vine Chardonnay, Chateau Martinolles, Limoux, France, 175ml, 8-

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

Highland Short Horn Beef 28-

pink fir potato - sauteed snails - sweetbreads - madeira & truffle jus

Wine Match : 2013 Patchwork Shiraz, Yalumba, Barossa Valley, Australia, 175ml, 8-

Icon Wine Match : 2011 Mcrae Wood Shiraz, Jim Barry, Clare Valley, Australia, 175ml, 15-

Crisp Polenta 20-

spring vegetables - foraged herbs

Wine Match : 2013 Pinot Noir 'Seaview Vineyard', Yealands, Marlborough, New Zealand, 175ml, 9-

Icon Wine Match : 2012 Pinot Noir 'Bull Block', Saint Clair, Marlborough, New Zealand, 175ml, 11

Spiced Little Haven Lobster 38-

claw spring roll - herb cous cous - mango gel

Wine Match : 2013 Lodge Hill Riesling, Jim Barry, Clare Valley, Australia, 175ml, 8-

Icon Wine Match : 2010 The Florita Riesling, Jim Barry, Clare Valley, Australia, 175ml, 14-

Pembrokeshire Salt Marsh Lamb 26-

pea purée - new season garlic - violet artichoke - yukon gold mash

Wine Match : 2012 Cabernet Sauvignon, Montes, Colchagua Valley, Chile, 175ml, 7-

Icon Wine Match : 2009 Chianti Classico, Fontodi, Tuscany, Italy, 175ml, 10-

Wild Gloucestershire Rabbit 26-

ballotine of loin - braised leg & foie gras - onion risotto - penderyn whisky jus

Wine Match : 2014 Old BushVine Grenache, Yalumba, Barossa Valley, Australia, 175ml, 9-

Icon Wine Match : 2008 Tri Centenary Grenache, Yalumba, Barossa Valley, Australia, 175ml, 12-

Head Chef : Iain Inman

Park House

Spring Dessert Menu

To Finish

Chocolate 10-

spearmint - peppermint

Wine match : Rutherglen Muscat, Chambers, South Australia, 50ml, 4-

Icon Wine match : 1961 Rivesaltes, Chateau Las Collas, France, 50ml, 9-

Creme Brulee 10-

banana - honeycomb - salted caramel

Wine match : 2011 Masters Botrytis Semillon, Peter Lehmann, Barossa, Australia, 50ml, 4-

Icon Wine Match : 2004 Tokaji Aszu 5 Puttonyos, Patricius, Hungary, 50ml, 7-

Blood Orange Souffle 10-

honey & thyme ice cream

Wine match : 2011 The Noble Wrinkled Riesling, d'Arenberg, Australia, 50ml, 4-

Icon Wine Match : 2014 'FSW 8B' Botrytis Viognier, Yalumba, Wrattenbully, South Australia, 50ml, 5-

Lemon Bavarois 10-

buttermilk - poppy

Wine match : 2011 Masters Botrytis Semillon, Peter Lehmann, Barossa, Australia, 50ml, 4-

Icon Wine match : 2012 Sauternes, Clos Daddy, Bordeaux, France, 50ml, 6-

Selection of Welsh & English Cheeses 12-

served with matched accompaniments

Wine Match : 2009 LBV Port, Barros, 75ml, 5-

Icon Wine Match : 1996 Colheita, Barros, Oporto, 75ml, 7-

Icon Wine match : 2012 Sauternes, Clos Daddy, Bordeaux, France, 50ml, 6-

Pastry Chef : Karl Abraham

Head Chef : Iain Inman

Park House

Tasting Menu

£69 per person for 7 courses

add £39 for matched wines

add £49 for Icon wines

Citrus Cured Sea Trout

exmoor caviar - sea urchin cream - lemon dust - pumpernickel bread

Wine Match : 2013 Lodge Hill Riesling, Jim Barry, Clare Valley, Australia

Icon Wine Match : 2010 The Contours Riesling, Pewsey Vale, Eden Valley, Australia

Suckling Pig

asian broth

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

Icon Wine Match : 2013 Chardonnay, Hill Smith, Adelaide Hills, Australia

Cornish Turbot

black perigord truffles - wild mushrooms - shaved fennel

Wine Match : 2013 Pinot Noir 'Seaview Vineyard', Yealands, Marlborough, New Zealand

Icon Wine Match : 2012 Pinot Noir 'Bull Block', Saint Clair, Omaka Valley, Marlborough, New Zealand

Oxtail & Foie Gras Bon Bon

grilled leek - black beans

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

Icon Wine Match : 2011 Mcrae Wood Shiraz, Jim Barry, Clare Valley, Australia

Pembrokeshire Salt Marsh Lamb

pea purée - new season garlic - violet artichoke - yukon gold mash

Wine Match : 2012 Cabernet Sauvignon, Montes, Colchagua Valley, Chile

Icon Wine Match : 2010 Château Fleur de Lisse St Emilion Grand Cru, Bordeaux France

Optional Cheese Tasting Plate £10

served with matched accompaniments

Rhubarb & Yogurt

Blood Orange Souffle

honey & thyme ice cream

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

Icon Wine match : 2014 'FSW 8B' Botrytis Viognier, Yalumba, Wrattenbully, South Australia

Head Chef : Iain Inman

Park House

Vegetarian Tasting Menu

£69 per person for 7 courses

add £39 for matched wines

add £49 for Icon wines

Rosary Goats Cheese

smoked paprika - roast onion - fig - walnuts

Wine Match : 2014 Sauvignon Blanc, Yealands, Marlborough, New Zealand

Icon Wine Match : 2012 Avery Sauvignon Blanc, Craggy Range, Marlborough, New Zealand

Quail Egg

herb crumb - butterbean - baby leek

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

Icon Wine Match : 2013 Chardonnay, Hill Smith, Adelaide Hills, Australia

Wiltshire Truffle Risotto

wild mushroom

Wine Match : 2013 Pinot Noir 'Seaview Vineyard', Yealands, Marlborough, New Zealand

Icon Wine Match : 2012 Selección de Familia Pinot Noir, Humberto Canale, Mendoza, Argentina

Crisp Polenta

spring vegetables - foraged herbs

Wine Match : 2014 Old BushVine Grenache, Yalumba, Barossa Valley, Australia

Icon Wine Match : 2011 Mcrae Wood Shiraz, Jim Barry, Clare Valley, Australia

Heirloom Pumpkin Pithivier

pistachio - oyster plant

Wine Match : 2012 Cabernet Sauvignon, Montes, Colchagua Valley, Chile

Icon Wine Match : 2010 Château Fleur de Lisse St Emilion Grand Cru, Bordeaux France

Optional Cheese Tasting Plate £10

served with matched accompaniments

Rhubarb & Yogurt

Blood Orange Souffle

honey & thyme ice cream

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

Icon Wine match : 2014 'FSW 8B' Botrytis Viognier, Yalumba, Wrattenbully, South Australia

Head Chef : Iain Inman