

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

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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

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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