

Park House

Summer À la Carte Menu

To Start

Pink Fir & Truffle Terrine

10-

truffle mayo - candy beetroot

Wine Match : 2013 Riesling, Skilloogalee, Clare Valley, Australia, 125ml, 5-

Icon Wine Match : 2016 Dry Riesling, Felton Road, Central Otago, New Zealand, 125ml, 8-

Creedy Carver Duck Breast

12-

cornish wild seaweed - sweet & sour cherries

Wine Match : 2014 Pinot Noir, Montes Alpha, Aconcagua Costa, Chile, 125ml, 6-

Icon Wine Match : 2012 Estate Pinot Noir, Moorooduc, Mornington Peninsula, Australia, 125ml, 8-

Hand Dived King Scallop

14-

foie gras cream - macleod black pudding - pedro ximenez gel

Wine Match : 2015 Reserve Chardonnay, Berton, Eden Valley, Australia 125ml, 6-

Icon Wine Match : 2011 Elms Chardonnay, Felton Road, Central Otago, New Zealand, 125ml, 9-

Pembrokeshire Lobster Carpaccio

14-

watermelon - almonds - capezzana olive oil

Wine Match : 2013 Viognier, Bogle Winery, Clarksburg, California, USA, 125ml, 7-

Icon Wine Match : 2014 'La Rocca' Soave Classico, Pieropan, Veneto, Italy, 125ml, 11-

Richard Harwards Rock Oysters

10-

half dozen oysters served on ice - shallot vinegar - wedges of lemon

(available Wednesday to Saturday only and subject to availability)

Wine Match : Champagne Taittinger Brut Réserve, Champagne, France, 100ml, 10-

Icon Wine Match : 2006 Comtes de Champagne Blanc de Blanc, Taittinger, France, 100ml, 25-

Citrus Cured Seatrout

12-

sea urchin cream - pickled cucumber - lemon dust - exmoor caviar

Wine Match : 2012 Chateau Lestuille Capmartin, Bordeaux, France, 125ml, 6-

Icon Wine Match : 2015 Kosu Private Reserve, Grace Winery, Katsunuma, Japan, 125ml, 9-

Head Chef : Iain Inman

Summer À la Carte Menu

To Follow

Cornish Turbot

28-

confit fennel - girolles - roast courgette purée - truffles

Wine Match : 2015 Reserve Chardonnay, Berton, Eden Valley, Australia 175ml, 9-

Icon Wine Match : 2011 Elms Chardonnay, Felton Road, Central Otago, New Zealand, 175ml, 14-

Fillet of 60 Day Dry Aged Hereford Beef

35-

oxtail - bacon - barkham blue - hispi cabbage

Wine Match : 2013 Single Vineyard Tempranillo, Quinta de Quercus, Uclés, Spain, 175ml, 7.50-

Icon Wine Match : 2012 The Menzies Cabernet Sauvignon, Yalumba, Coonawarra, Australia, 175ml, 16-

Creamed Leek & Montgomery Cheddar Ravioli

21-

sweet potato purée - quinoa - grilled corn

Wine Match : 2016 'Arzac' Rosado, Chivite, Navarra, Spain, 175ml, 9-

Icon Wine Match : 2011 Elms Chardonnay, Felton Road, Central Otago, New Zealand, 175ml, 14-

Braised Pig Cheek

26-

slow roast belly - pea & basil risotto - heritage turnip

Wine Match : 2012 Chianti Classico Riserva DOCG, Castello di Querceto, Tuscany, Italy, 175ml, 10-

Icon Wine Match : 2004 Viña Tondonia Rioja Reserva, R. López de Heredia, Rioja, Spain, 175ml, 17-

Roast Guinea Fowl

26-

new season parsnip - yukon gold mash - pendryn whiskey cream

Wine Match : 2014 Pinot Noir, Montes Alpha, Aconcagua Costa, Chile, 175ml, 9-

Icon Wine Match : 2012 Estate Pinot Noir, Moorooduc, Mornington Peninsula, Australia, 175ml, 12-

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Summer Dessert Menu

To Finish

Milk Chocolate Cremeux 12-
cherries - vanilla

Wine Match : 2012 Recioto della Valpolicella, Bertani, Valpolicella, Italy, 50ml, 5-
Icon Wine Match : 20 Year Old Liqueur Muscat, Skilloogalee, Clare Valley, Australia, 50ml, 5-

Strawberry Frasier 10-
elderflower - champagne

Wine Match : 2011 Botrytis Semillon, Peter Lehman, Barossa Valley, Australia, 50ml, 5-
Icon Wine Match : 2012 Sauternes, Clos Daddy, Bordeaux, France, 50ml, 6-

Tonka Bean Parfait 10-
raspberries - peach

Wine Match : 2014 Botrytis Viognier FSW8B, Yalumba, Barossa Valley, Australia, 50ml, 4-
Icon Wine Match : 2015 Trockenbeerenauslese, Hopler, Burgenland, Austria, 50ml, 8-

A Selection of 5 Petit Fours 10-
matched with a glass of

2015 Noble Botryotinia Fuckeliana, d'Arenberg, Adelaide Hills, Australia

Selection of 5 Cheeses From Our Trolley 15-
(additional cheeses are £2 each)
served with matched accompaniments

Wine Match : 2011 LBV Port, Taylors, 75ml, 5-
Wine Match: 2002 Taylor's Quinta de Vargellas Vintage Port, 75ml, 7-
Icon Wine Match : 2003 Krohn Vintage Port, Oporto, 75ml, 12-
Icon Wine Match : 2012 Sauternes, Clos Daddy, Bordeaux, France, 50ml, 6-

Pastry Chef : Karl Abraham

Head Chef : Iain Inman