

# Park House

## Spring À la Carte Menu

### To Start

**Cornish Crab & Little Haven Lobster** 12-  
herb potato gnocchi - curried cauliflower

Wine Match : 2014 Château Lestrière-Capmartin Blanc, Bordeaux, France, 125ml, 6-  
Icon Wine Match : 2015 Koshu Private Reserve, Grace Winery, Katsunuma, Japan, 125ml, 9-

**Crisp Polenta** 12-  
spring vegetables - foraged herbs

Wine Match : 2014 Sauvignon Blanc, Amayna, Leyda Valley, Chile, 125ml, 6.50 -  
Icon Wine Match : 2014 Sauvignon Blanc, Neudorf, Nelson, New Zealand, 125ml, 7.50-

**Hand Dived King Scallop** 14-

seared foie gras - macloed black pudding - pedro ximenez caramel

Wine Match : 2015 Pedro Ximenez Blanc, Roureda Llicorella, Priorat, Spain, 125ml, 7-  
Icon Wine Match : 2016 Dry Riesling, Felton Road, Central Otago, New Zealand, 125ml, 8-

**Ballotine of Wild Gloucestershire Rabbit** 12-  
onion risotto

Wine Match : 2015 Pinot Noir, Laissez Faire, Cherubino, Porongurup, Western Australia, 125ml, 7-  
Icon Wine Match : 2014 Mercurey Vieilles Vignes, Chateau de Santenay, Burgundy, France, 125ml, 9 -

**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, 9.50-  
Icon Wine Match : 2005 Comtes de Champagne Blanc de Blanc, Taittinger, France, 100ml, 18-

**Seared Foie Gras** 12-  
golden raisin - apple - hazelnuts

Wine Match : 2013 Wild Ferment Chardonnay, Hill Smith Estate, Adelaide Hills, Australia, 125ml, 7-  
Icon Wine Match : 2009 Riesling Cuvée Frédéric Emile, Trimbach, Alsace, France, 125ml, 11-

**Head Chef : Iain Inman**

# Park House

## Spring À la Carte Menu

### To Follow

#### Roast Cornish Turbot

26-

black perigord truffles - spring peas - morels

Wine Match : 2013 Wild Ferment Chardonnay, Hill Smith Estate, Adelaide Hills, Australia, 175ml, 9-

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

#### Fillet of Dry Aged Devon Black Angus

28-

sweetbreads - pancetta - mountain aged comte & yukon gold

Wine Match : 2013 Patchwork Shiraz, Barossa Valley, Australia, 175ml, 7.50-

Icon Wine Match : 2012 The Signature Cab Sauv/Shiraz, Yalumba, Barossa, Australia, 175ml, 16-

#### Sauteed Herb Gnocchi

20-

celeriac - local leeks - almonds

Wine Match : 2016 Vin Gris, Felton Road, Central Otago, New Zealand, 175ml, 10-

Icon Wine Match : 2007 Gattinara, Vallana, Gattinara DOCG, Piemonte, Italy, 175ml, 15-

#### Slow Roast Suckling Pig

26-

fennel - cannellini beans - chorizo - pesto

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-

#### Gower Salt Marsh Lamb

26-

dauphinois - tomato - olive

Wine Match : 2015 Pinot Noir, Laissez Faire, Cherubino, Porongurup, Western Australia, 175ml, 11-

Icon Wine Match : 2014 Mercurey Vieilles Vignes, Chateau de Santenay, Burgundy, France, 175ml, 14-

Head Chef : Iain Inman

# Park House

## Spring Dessert Menu

### To Finish

**Valrhona Dark Chocolate** 10-  
gianduja - caramel

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-

**Rhubarb Soufflé** 10-  
honey & thyme ice cream

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

**Lemon Parfait** 10-  
lemon and poppy cake - french meringue

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 Welsh, English and French Cheeses** 12-  
served with matched accompaniments

Wine Match : 2010 LBV Port, Taylors, 75ml, 5-  
Icon Wine Match : 2000 Fonseca Vintage Port, Oporto, 75ml, 15-  
Icon Wine Match : 2012 Sauternes, Clos Daddy, Bordeaux, France, 50ml, 6-

**Pastry Chef : Karl Abraham**

**Head Chef : Iain Inman**