

# Park House WineBar

Menu Available from  
Midday to 10.30pm

A discretionary service charge of  
10% will be added to your bill



## CHARCUTERIE

A Selection of French Saucisson, Italian Salami and Spanish Hams served with freshly baked bread and condiments

**Three**  
~£8~

**Five**  
~£12~

**Seven**  
~£17~



## FRENCH CHEESE PLATES

**Three Cheeses**  
~£9~

**Five Cheeses**  
~£14~

**Seven Cheeses**  
~£19~

### Choose from:

**Bleu d'Auvergne**  
*blue /unpasteurised /cow*

**l'Occitan Ash Cathare**  
*soft /unpasteurised /goat*

**Crottin Chevre Padeloup**  
*soft & ripe /unpasteurised /goat*

**Brie de Meaux Donge AOC**  
*soft /unpasteurised /cow*

**St. Marcellin**  
*soft /unpasteurised /cow*

**Vacherin Mont d'Or**  
*semi-soft /unpasteurised /cow*

**Cantal**  
*semi hard /unpasteurised /cow*

**Comte Reserve Charles Arnaud 24mths**  
*hard /unpasteurised /cow*

## PARK HOUSE CHEESE AND CHARCUTERIE PLATE

4 cheeses and 4 meats served with freshly baked bread, caper berries, house chutney, pickles and honeycomb

~£16 ~

Half dozen Fine de Claires  
No.2 Oysters  
~£15~

Fish Bon Bons with  
Chorizo Mayonnaise  
~£6~

Rillete of Cornish Crab  
with Grilled Foccacia Bread  
~£8~

Olives  
~ £3 ~

Mixed Nuts  
~£2~

Truffled Crisps  
~£2~

Mixed breads, Chateau de Panisse  
Olive Oil and 'House Churned'  
Seaweed Butter  
~ £4 ~

Tartare of sixty day dry aged beef  
with heritage beetroot and foraged  
herbs  
~ £12 ~

Terrine of foie gras marinated in  
madeira finished penderyn whiskey  
with pain d'epice  
~ £12 ~

Rillete of Pork with Chutney  
and grilled foccacia bread  
~ £6 ~