

Park House

Set Lunch Menu

£20 for 2 courses
£25 for 3 courses
£10/15 for matched wines

Aperitifs

Rhubarb and Lemon Fizz	£8.00
chase rhubarb vodka, havana 3yr old rum, rhubarb bitters, sugar, lemon, fever tree mediterranean tonic	
Miyako Martini - ki no bi gin, choya, dry vermouth, cucumber bitters	£9.50
NV Taittinger Brut Reserve, 100ml	£10.00

To Start

Braised Endive

bleu d'auvergne - pistachio crumble

Wine Match : 2015 Eden Valley Rousanne, Yalumba, Eden Valley, Australia

Foie Gras and Chicken Terrine

poached rhubarb - pistachio

Wine Match : Code Rouge Sparkling Wine, Gerard Bertrand, Languedoc, France

To Follow

Roasted Red Mullet

spiced butternut - sea herbs

Wine Match : 2014 Pinot Noir Reserva, Viña Leyda, Leyda Valley, Chile

Risotto of Roscoff Onion

mimolette

Wine Match : 2014 '2' Duas Castas, Herdade do Esporao, Alentejo, Portugal

To Finish

Your Choice from the A la Carte Menu

Extras

Cheese Tasting Plate £12

a selection of 4 cheeses from our trolley served with condiments and freshly baked biscuits

Wine Match : 2011 LBV Port, Taylors, 75ml, £5

Wine Match: 2002 Taylor's Quinta de Vargellas Vintage Port, 75ml, £7

Digestif

Ultimate Espresso Martini

£10.00

chase vodka, coffee liqueur, home made vanilla choc liqueur & a shot of espresso