

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

Fourme d'Ambert
blue /unpasteurised /cow

l'Occitan Ash Cathare
soft /unpasteurised /goat

St. Marcellin
soft /unpasteurised /cow

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

Crottin Chevre Padeloup
soft & ripe /unpasteurised /goat

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

Brie de Meaux Donge AOC
soft /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 ~