

Park House Club

À la Carte Menu

Starters

Soup of the day	£4.50
Salmon ravioli with baby spinach, saffron and a lemongrass broth	£6.50
Poached free range chicken salad with lentils and red vein sorrel	£5.50
Wild mushroom tart with hollandaise sauce and a white truffle infused oil	£7.50
Focaccia stuffed with mozzarella, sun blushed tomatoes, olives and purple basil	£5.00

Main courses

Grilled cod with crispy potatoes, mustard lentils and brown shrimps	£17.50
Roasted sea bass with chive crème fraîche, artichokes and baby potatoes	£22.00
Pan fried duck breast with chicory hearts and creamed savoy cabbage	£19.00
Rump of Welsh lamb with a herb and mustard crust, crushed potatoes and rich lamb jus	£22.00
Red onion and taleggio tart with green beans and ratatouille	£13.50

Desserts

Almond tart with red wine poached pears and burnt honey ice cream	£6.50
Pistachio soufflé with pistachio ice cream and valhrona chocolate sauce	£6.50
Warm chesnut fondant with butterscotch and candied ginger ice cream	£6.50
Iced vanilla parfait with a raspberry thickshake	£6.50
Selection of continental and Welsh cheeses with biscuits, celery and grapes	£9.50
Selection of freshly made sorbets and ice creams	£5.00

Head Chef: Nathan Brown

*A discretionary 10% service charge will be added to all parties of 6 or more

