



Park House

RESTAURANT & WINE BAR

Vegan 5 Course Tasting Menu

Spring 2019

Isle of Wight Tomato Tartare

ornellaia extra virgin olive oil

Wine Match: MV Classic Cuvee, Nyetimber, Sussex, England

Icon Wine Match: Charles Heidsieck Brut Réserve, Reims, Champagne

Asparagus

morels, broad beans, asparagus oil

Wine Match: 2016 Marlborough Pinot Gris, Framingham, Marlborough, New Zealand

Icon Wine Match: 2016 Gimblett Gravels Chardonnay, Trinity Hill, New Zealand

Smoked Heritage Carrot

cumin, coriander, textures

Wine Match: 2017 Pinot Noir, Montes Alpha, Aconcagua, Chile

Icon Wine Match: 2015 Chianti Classico, Fontodi, Tuscany, Italy

Champagne & Raspberry

Pineapple & Coconut

whipped coconut, torched pineapple, sour jelly, pistachio granola & pineapple sorbet

Wine Match: 2016 Botrytis Semillon, Peter Lehmann, Barossa Valley, Australia

Icon Wine Match: 2006 Wehlener Sonnenuhr Auslese, J J Prum, Mosel, Germany

Icon Wine Match: 1999 Chateau d'Yquem - From Magnum, Sauternes, France - additional £25 supplement

£55 per person

Add £35 for Matched Wines / **Add £55** for Icon Matched Wines