



Park House

RESTAURANT & WINE BAR

6 Course Tasting Menu

July 2021

ParkHouse Sourdough & Cultured Butter

Highland Wagyu Beef Pastrami

melon

Wine Match: Prosecco Cuvee Spumante, Bacio della Luna, Valdobbiadene, Italy

Icon Wine Match: 2018 'Chalklands' Classic Cuvee, Simpson Wine Estate, Kent, England

Isle of Wight Heritage Tomatoes

elderflower, thai basil

Wine Match: 2019 Apostrophe Stone's Throw White, Larry Cherubino, Western Australia

Icon Wine Match: 2018 Chiaroscuro Organic, Seresin Estate, Marlborough, New Zealand

Poached Salmon

fennel veloute, exmoor caviar & apple

Wine Match: 2018 'The Nest' Pinot Noir, Lake Chalice, Marlborough, New Zealand

Icon Wine Match: 2020 'Rabbit Hole' Pinot Noir, Simpsons Wine Estate, Kent, England

Dry-aged Aylesbury Duck from Fishguard

glazed baby turnip, blackberry, purple potato, lavender sauce

Wine Match: 2019 Limited Release Mourvèdre, Swartland Winery, Swartland, South Africa

Icon Wine Match: 2015 'Il Picchio' Gran Selezione Chianti Classico, Querceto, Tuscany, Italy

Optional Cheese Tasting Plate

£12

Selection of 4 cheeses with condiments & freshly baked biscuits

Wye Valley Strawberry

granita, gin truffle, baby meringue, basil

Wine Match: 2015 Late Harvest Gewurztraminer, Montes, Chile

Icon Wine Match: 2017 Vidal Icewine, Pelee Island, Ontario, Canada

£59 per person

Add £35 for Matched Wines / Add £59 for Icon Matched Wines