



Park House

RESTAURANT & WINE BAR

8 Course Tasting Menu

August 2019

Roast Celeriac

liquorice, toasted almonds, milk jelly

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

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

Orkney Scallop

brown shrimp, fennel, sorrel beurre blanc

Wine Match: 2014 Nielson Chardonnay, Bryon, Santa Barbara County, California

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

Solva Bay Lobster

red pepper, spiced oil, crème fraîche, caviar

Wine Match: 2016 Sauvignon Blanc, Wild Rock Marlborough, New Zealand

Icon Wine Match: 2018 Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand

Pembrokeshire Free Range Chicken & Ham Terrine

pickled girolles, smoked mayonnaise, tarragon

Wine Match: 2017 Vigneti Canosini Nero di Troia, Tufareello, Puglia, Italy

Icon Wine Match: 2016 Pinot Noir, Stonier, Mornington Peninsula, Australia

Pembrokeshire Lamb

ratte pomme purée, braised baby gem, caper berries, lamb jus

Wine Match: 2015 Chateau Croix-Mouton Bordeaux Superior, Haut-Medoc, France

Icon Wine Match: 2015 Marquis de Calon, Château Calon Ségur, Saint-Estèphe, France

Ayesbury Duck from Fishguard

confit leg, sweet potato, roasted shallots, plums, port jus

Wine Match: 2015 Heinrich Red Zweigelt/Blafränkisch/St. Laurent, Burgenland, Austria

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

Coconut

mango, peanut brittle, lemon grass caramel

Peach

white chocolate, hazelnuts

Wine Match: Demi Sec, Nyetimber, Sussex, England

Icon Wine Match: 2014 Ornus dell'Ornellaia, Ornellaia, Tuscany

£75 per person

Add £49 for Matched Wines / **Add £75** for Icon Matched Wines