



Park House

RESTAURANT & WINE BAR

Vegan

5 Course Tasting Menu

November 2018

Oat Milk Tofu

girolles, salsify, shiitake

Wine Match: NV Code Rouge, Crémant de Limoux, Gerard Bertrand, Languedoc, France

Icon Wine Match: 2015 Albariño, Ferdinand, Lodi, California

Truffle Risotto

vegan cheese

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

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

Fire Baked Celeriac

confit onion, mushroom, coffee broth

Wine Match: 2016 Pinot Noir, Montes Alpha, Aconcagua Valley, Chile

Icon Wine Match: 2017 Pinot Noir, Stand Alone, Hemel-en-Aarde Ridge, South Africa

Pumpkin Meringue Pie

Pineapple & Coconut

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

Wine Match: 2015 Symphonie de Novembre `Juranton, Domaine Cauhapé, France

Icon Wine Match: 2014 Vin de Constance, Klein Constantia, South Africa

£55 per person

Add £35 for Matched Wines / **Add £45** for Icon Matched Wines