



Park House

RESTAURANT & WINE BAR

8 Course Tasting Menu

May 2019

Roast Potato Ice Cream

caviar, crème fraîche, parsley

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

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

Solva Bay Crab

lemon, coriander, crab tuile

Wine Match: 2017 Peace of Eden Riesling, St Johns Road, Eden Valley, Australia

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

Pan-seared Foie Gras

rhubarb, celery, sorrel

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

Icon Wine Match: 2016 Old Vine Chenin Blanc, Anthonij Rupert, Citrusdal Mountain, South Africa

Pembrokeshire Lobster

wagyu fat, pickled sea herbs

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

Icon Wine Match: 2017 Marlborough Pinot Noir, Yealands, Marlborough, New Zealand

150 day aged Pembrokeshire Beef

celeriac, roscoff onion, wild garlic, black garlic

Wine Match: 2016 Lussia Malbec, Bodega Patritti, Patagonia, Argentina

Icon Wine Match: 2016 The Bonsai Shiraz/Cabernet, Berton Vineyard, High Eden, Australia

Cheese Course : Fourme d' Ambert, Pear, Walnuts

Wine Match: Sommeliers Choice

Yogurt

beer, lime

Tiramisu

coaltown coffee, mascarpone granita, honeycomb, 64% manjari chocolate

Wine Match: Pedro Ximénez El Candado, Valdespino, Jerez, Spain

Icon Wine Match: 2015 `Tesaurus` Recioto della Valpolicella, Valpantena, Veneto, Italy

£75 per person

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