



# Park House

RESTAURANT & WINE BAR

## 5 Course Tasting Menu

August 2019

### Heritage Tomatoes

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goats cheese, basil, pinenuts

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

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

### Foie Gras

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apple, walnut

**Wine Match:** 2016 Chardonnay, Montes Alpha, Aconcagua Valley, Chile

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

### 90 day aged Pembrokeshire Beef

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rosscoff onions, ratte pomme purée, perigord truffle, red wine jus

**Wine Match:** 2016 Blood & Courage Shiraz, St Johns Road, Barossa Valley, Australia

**Icon Wine Match:** 2016 Petit Syrah, Bogle Vineyards, Clarksburg, California

### Optional Cheese Tasting Plate

£12

Selection of 4 cheeses with condiments & freshly baked biscuits

**Wine Match:** Sommeliers Choice from £6

### Blackberry

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apple, oat crumble

### Valrhona Chocolate

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coffee gel, roasted hazelnut, cornish clotted cream snow

**Wine Match:** Pedro Ximénez El Candado, Valdespino, Jerez, Spain, 50ml

**Icon Wine Match:** 2015 `Tesauro` Recioto della Valpolicella, Valpantena, Veneto, Italy, 50ml

£55 per person

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