



Park House

RESTAURANT & WINE BAR

5 Course Lunch Tasting Menu

August 2019

Spiced Heritage Carrot

granola, coconut, coriander

Wine Match: Prosecco D.O.C, Vispo Allegro, Veneto, Italy

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

Bradán Orach Oak Smoked Salmon

oyster & sorrel emulsion, pickled fennel, wakame seaweed

Wine Match: 2017 Alvarinho, Rebouça, Monção e Melgaço, Vinho Verde, Portugal

Icon Wine Match: 2017 Pinot Gris, Framingham, Marlborough, New Zealand

Free Range Pembrokeshire Chicken

rosscoff onions, ratte pomme purée, perigord truffle, girolles, thyme jus

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

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

Optional Cheese Tasting Plate

£12

Selection of 4 cheeses with condiments & freshly baked biscuits

Wine Match: Sommeliers Choice from £5

Raspberry & White Chocolate

Pannacotta

caramilised peach, hazelnuts

Wine Match: 2016 Botrytis Semillon, Peter Lehmann, Barossa Valley, Australia

Icon Wine Match: 2011 Carmes de Rieussec, Château Rieussec, Sauternes, France

£40 per person

Add £15 for Matched Wines / **Add £29** for Icon Matched Wines