



Park House

RESTAURANT & WINE BAR

Vegetarian 6 Course Tasting Menu

July 2021

ParkHouse Sourdough & Cultured Butter

Laverbread Ravioli

samphire, chilli & onion broth

Wine Match: Prosecco Cuvee Spumante, Bacio della Luna, Valdobbiadene, Italy

Icon Wine Match: 2018 'Chalklands' Classic Cuvee, Simpson Wine Estate, Kent, England

Isle of Wight Heritage Tomatoes

elderflower, thai basil

Wine Match: 2019 Sauvignon Blanc, Bishop's Leap, Marlborough, New Zealand

Icon Wine Match: 2019 Sancerre Cuvee Silex, Domaine Serge Laloue, Loire, France

Truffle Risotto

cauliflower, parmesan

Wine Match: 2018 'The Nest' Pinot Noir, Lake Chalice, Marlborough, New Zealand

Icon Wine Match: 2020 'Rabbit Hole' Pinot Noir, Simpsons Wine Estate, Kent, England

Hasselback Courgette

fermented grains, burnt aubergine purée, feta, truffle shavings

Wine Match: 2017 Cabernet Sauvignon Reserva, Viña Perez Cruz, Maipo Valley, Chile

Icon Wine Match: 2015 La Douzieme, Domaine Aubai Mema, Languedoc, France

Optional Cheese Tasting Plate

£12

Selection of 4 cheeses with condiments & freshly baked biscuits

Chocolate & Coffee

almond, hazelnuts, coffee foam

Wine Match: Pedro Ximenez, Fernando de Castilla, Jerez, Spain

Icon Wine Match: 2015 Recioto della Valpolicella, Bertani, Veneto, Italy

£59 per person

Add £35 for Matched Wines / Add £59 for Icon Matched Wines