



Park House

RESTAURANT & WINE BAR

9 Course Tasting Menu

Winter 2022

ParkHouse Sourdough & Cultured Butter

Ham Hock & Foie Gras Terrine

burnt pineapple, wild garlic

Wine Match: Croser Sparkling Wine, Adelaide Hills, Australia

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

Grilled Fillet of Red Mullet

sea urchins hollandaise, heritage carrot purées

Wine Match: 2019 Province Sauvignon Blanc, Astrolabe, Marlborough, New Zealand

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

Ratatouille

garlic, aubergines, courgette, red peppers, tomato, purple & green basil

Wine Match: 2021 Wallflower Riesling, Larry Cherubino, Great Southern, Australia

Icon Wine Match: 2018 Watervale Riesling, clos Clare, Clare Valley, Australia

Diver Caught Scallop

lime, ginger, chilli, apple & celery

Wine Match: 2019 Olive Grove Chardonnay, d'Arenberg, McLaren Vale, Australia

Icon Wine Match: 2017 Pouilly Fuisse 'Lisa Marie', Domaine Ferrand, Burgundy, France

Ravioli of Brecon Venison

sage, butternut squash sauce

Wine Match: 2019 Origin Pinot Noir, Saint Clair, Marlborough, New Zealand

Icon Wine Match: 2019 'Doctors Block' Pinot Noir, Saint Clair, Marlborough, New Zealand

Dry-aged Aylesbury Duck Breast

compressed apple, parsnip, feta, chocolate, beurre noisette

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

Icon Wine Match: 2017 Chianti Rufina Riserva, Castello di Nipozzano, Frescobaldi, Tuscany, Italy

Lemon Sorbet & Apple Jelly

Chocolate Delice

peanut brittle, butterscotch ice cream

Wine Match: 2017 Elysium Black Muscat, Quady, California, U.S.A

Icon Wine Match: Old East India Solera Sherry, Lustau, Jerez, Spain

£89 per person

Add £59 for Matched Wines / Add £89 for Icon Matched Wines