



# Park House

RESTAURANT & WINE BAR

## Vegetarian 6 Course Tasting Menu

Autumn 2021

### ParkHouse Sourdough & Cultured Butter

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#### Goats Curd

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beets, pinenuts

**Wine Match:** Croser Sparkling Wine, Adelaide Hills, Australia

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

#### Quinoa Garden

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radish, tomato, pickled courgette, tarragon oil

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

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

#### Laverbread Ravioli

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samphire, chilli & onion broth

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

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

#### Salted Baked Truffled Celariac

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spiced tomato consommé, roasted hazelnuts, wilted spinach

**Wine Match:** 2019 Limited Release Mourvèdre, Swartland Winery, Swartland, South Africa

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

#### Optional Cheese Tasting Plate

£12

Selection of 4 cheeses with condiments & freshly baked biscuits

#### White Chocolate & Salted Caramel Parfait

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sesame nougatine

**Wine Match:** 2015 Maury Expression, Domaine Mas de Lavail, Languedoc Roussillon, France

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

£59 per person

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