



9 Course Tasting Menu

Spring 2022

ParkHouse Sourdough & Cultured Butter

Loch Duart Salmon

citrus cured, oscietra caviar, creme fraiche, sea vegetables

Wine Match: 2019 'Chalklands' Classic Cuvee, Simpsons Wine Estate, Kent, England

Icon Wine Match: Champagne Brut Réserve, Duval-Leroy, Champagne, France

Isle of Wight Tomatoes

homemade ricotta, black olive tapenade, basil, soughdough croutons

Wine Match: 2020 Albariño, Lagar de Cervera, Galicia, Spain

Icon Wine Match: 2020 'Summer' Wild Ferment Sauvignon Blanc, Harry Hartman, South Africa

Carpaccio of Welsh Beef

sake & oxtail consomme

Wine Match: 2020 Chenin Blanc, Mulderbosch, Stellenbosch, South Africa

Icon Wine Match: 2021 Viognier, Ktima Gerovassiliou, Epanomi, Greece

Diver Caught Scallop

champagne beurre blanc, truffle

Wine Match: 2017 Margaret River Chardonnay, Houghton, Australia

Icon Wine Match: 2020 Chardonnay, Lismore Vineyards, Western Cape, South Africa

Cornish Monkfish

langoustine jus

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

Icon Wine Match: 2019 Laissez Faire Pinot Noir, Larry Cherubino, Pemberton, Australia

Loin of Carmarthen Spring Lamb

pea & broad bean fricasse, minted cous cous

Wine Match: 2019 Pesquera Crianza, Alejandro Fernandez Ribera Del Duero, Spain

Icon Wine Match: 2015 Viña Ardanza Reserva, La Rioja Alta, Rioja, Spain

The Boiled Egg

Caramelised White Chocolate

miso, coffee

Wine Match: 2017 Elysium Black Muscat, California, Quady

Icon Wine Match: Pedro Ximénez 'El Candado', Valdespino, Jerez, Spain

£89 per person

Add £59 for Matched Wines / Add £79 for Icon Matched Wines