



Park House

RESTAURANT

6 Course Tasting Menu

Autumn 2021

ParkHouse Sourdough & Cultured Butter

Goats Curd

beets, pinenuts

Wine Match: 'Dubl' Falanghina Brut Spumante, Campania, Italy

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

Dry-aged Beef Tartare

confit egg yolk, caper jam, wagyu fat sourdough croutons

Wine Match: 2019 Limited Release Viognier, Swartland Winery, Swartland, South Africa

Icon Wine Match: 2019 Viognier, Ktima Gerovassiliou, Epanomi, Greece

Diver Caught Scallop

champagne, truffle

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

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

Pembrokeshire Lamb

sea kale potato, garlic aioli, sea coulis, red wine jus

Wine Match: 2017 Finca San Martin Crianza, Torre de Ona, Rioja, Spain

Icon Wine Match: 2012 Viña Ardanza Reserva, La Rioja Alta, Rioja, Spain

Optional Cheese Tasting Plate

£12

Selection of 4 cheeses with condiments & freshly baked biscuits

White Chocolate & Salted Caramel Parfait

sesame nougatine

Wine Match: 2015 Marsanne 'Cane Cut', Tahbilk, Victoria, Australia

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