



Park House

RESTAURANT & WINE BAR

8 Course Tasting Menu

January 2019

Foie Gras Brûlée

granny smith apple sorbet, peanut foam

Wine Match: Charles Heidsieck Rosé Réserve, Reims, Champagne, France

Icon Wine Match: 2004 Charles Heidsieck Blanc des Millénaires, Reims, Champagne, France

Cauliflower

raisin, caper, hazelnut

Wine Match: 2017 Sauvignon Blanc, Tin Pot Hut, Marlborough, New Zealand

Icon Wine Match: 2017 Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand

Seared Orchard Farm Pork Belly

shiitake mushroom, pickled seaweed, smoked eel

Wine Match: 2016 Gimblett Gravels Chardonnay, Trinity Hill, New Zealand

Icon Wine Match: 2015 Eileen Hardy Chardonnay, Hardy's, Yarra, Tasmania, Australia

Roast XL Orkney Scallop

jerusalem artichoke, paris brown mushrooms, fennel seed

Wine Match: 2016 Pinot Noir, Montes Alpha, Aconcagua Valley, Chile

Icon Wine Match: 2017 Bannockburn Pinot Noir, Felton Road, Central Otago, New Zealand

Llandeilo Venison

smoked celeriac, chanterelles

Wine Match: 2016 Cabernet Sauvignon, Montes Alpha, Aconcagua Valley, Chile

Icon Wine Match: 2015 Cabernet Sauvignon, Petaluma, Coonawarra, Australia

Cheese Course : Tunworth, carrot, rye

Wine Match: Sommeliers Choice

Champagne & Blackcurrant

lemon

Tiramisu

coffee jelly, mascarpone granita, pulled chocolate

Wine Match: 2015 `Expression` Maury, Mas de Lavail, Rivesaltes, Roussillon, France

Icon Wine Match: 2006 Vin Santo, Fèlsina Berardenga, Tuscany, Italy

£75 per person

Add £45 for Matched Wines / Add £75 for Icon Matched Wines