



## 6 Course Tasting Menu

Spring 2022

### ParkHouse Sourdough & Cultured Butter

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### Loch Duart Salmon

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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

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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

### Langoustine Ravioli

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langoustine broth, chives

**Wine Match:** 2017 Margaret River Chardonnay, Houghton, Australia

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

### Dry-aged Pembrokeshire Fillet of Beef

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braised shin, bbq shallot purée, allium emulsion, mustard seed

**Wine Match:** 2020 Faith Shiraz, St Hallet, Barossa Valley, Australia

**Icon Wine Match:** 2019 Altitud Malbec, Andeluna, Mendoza, Argentina

### Optional Cheese Tasting Plate

**£12**

Selection of 4 cheeses with condiments & freshly baked biscuits

### The Boiled Egg

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### Caramelised White Chocolate

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miso, coffee

**Wine Match:** 2017 Elysium Black Muscat, California, Quady

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

**£59 per person**

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