



Park House

RESTAURANT & WINE BAR

5 Course Tasting Menu

January 2019

Pumpkin

comte, coriander

Wine Match: Champagne Charles Heidsieck Brut Reserve, Champagne, France

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

Cornish Mackerel

red cabbage, puffed rice, bean sprouts

Wine Match: 2015 Sea Monster, Wine Hooligans, Happy Canyon, California

Icon Wine Match: 2016 Old Vine Chenin Blanc, Stand Alone, Swartland, South Africa

Roger & Sons Pembrokeshire 70 day Salt Aged Beef

loin, shin, parsnip & onion

Wine Match: 2015 Faith Shiraz, St Hallet, Barossa Valley, Australia

Icon Wine Match: 2015 Blackwell Shiraz, St Hallet, Barossa Valley, Australia

Optional Cheese Tasting Plate

£12

Selection of 4 cheeses with condiments & freshly baked biscuits

Wine Match: Sommeliers Choice

Rice Pudding

apple, pickled blackberry

64% Manjari Chocolate

pembrokeshire milk

Wine Match: 2013 Dulce, Castano, Yecla, Spain

Icon Wine Match: 2015 `Tesaurò` Recioto della Valpolicella, Valpantena, Veneto, Italy

£55 per person

Add £35 for Matched Wines / **Add £55** for Icon Matched Wines