



Park House

RESTAURANT & WINE BAR

5 Course Lunch Tasting Menu

July 2021

Goats Curd

beets, pinenuts

Wine Match: 2019 Sauvignon Blanc, Bishop's Leap, Marlborough, New Zealand

Icon Wine Match: 2019 Sancerre Cuvee Silex, Domaine Serge Laloue, Loire, France

Pigeon Croquette

crispy lemon kale, apple mostarda

Wine Match: 2018 Old Vine Chenin Blanc, Olifantsberg, Breedekloof, South Africa

Icon Wine Match: 2020 Derrington Pinot Meunier Simpsons Wine Estate, Kent, England

Pastrami-cured Salmon

horseradish cream, walnut

Wine Match: 2019 Rosé d'Anjou, Domaine des Cèdres, Loire, France

Icon Wine Match: 2020 'Cuvée Marie Christine' Rosé, Château de l'Aumérade, Provence, France

Braised Huntsman Farm Middle White Pork

tenderstem broccoli, carrot ribbons, passionfruit & basil emulsion

Wine Match: 2018 'The Nest' Pinot Noir, Lake Chalice, Marlborough, New Zealand

Icon Wine Match: 2020 'Rabbit Hole' Pinot Noir, Simpsons Wine Estate, Kent, England

Optional Cheese Tasting Plate

£12

Selection of 4 cheeses with condiments & freshly baked biscuits

Coffee & Chocolate

almonds, hazelnut

Wine Match: Pedro Ximenez, Fernando de Castilla, Jerez, Spain

Icon Wine Match: 2015 Recioto della Valpolicella, Bertani, Veneto, Italy

£37.50 per person

Add £19 for Matched Wines / Add £35 for Icon Matched Wines