



# Park House

RESTAURANT & WINE BAR

## 8 Course Tasting Menu

Spring 2019

### Roast Potato Ice Cream

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caviar, crème fraîche

**Wine Match:** MV Classic Cuvee, Nyetimber, Sussex, England

**Icon Wine Match:** Charles Heidsieck Brut Réserve, Reims, Champagne

### Oak Smoked Loch Fyne Salmon

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citrus, caviar

**Wine Match:** 2017 Peace of Eden Riesling, St Johns Road, Eden Valley, Australia

**Icon Wine Match:** 2018 Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand

### Pan-seared Foie Gras

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rhubarb, sorrell, celery

**Wine Match:** 2013 Organic Chardonnay, Matetic Vineyards, San Antonio Valley, Chile

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

### XL Orkney Scallop

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24 month aged parmesan, black truffle

**Wine Match:** 2017 Pinot Noir, Montes Alpha, Aconcagua, Chile

**Icon Wine Match:** 2017 Marlborough Pinot Noir, Yealands, Marlborough, New Zealand

### 175 day salt aged Pembrokeshire Beef

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celeriac, roscoff onion, wild garlic

**Wine Match:** 2016 Lassia Malbec, Bodega Patritti, Patagonia, Argentina

**Icon Wine Match:** 2016 The Prophet Ebenezer Shiraz, Barossa Valley, Australia

### Cheese Course : Tunworth, Carrot & Rye

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**Wine Match:** Sommeliers Choice

### Lager

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lime

### Tiramisu

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coffee, honeycomb, pulled chocolate

Wine Match: Pedro Ximénez El Candado, Valdespino, Jerez, Spain

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

**£75 per person**

**Add £49** for Matched Wines / **Add £75** for Icon Matched Wines