



Park House

RESTAURANT

5 Course Lunch Tasting Menu

Autumn 2021

Goats Curd

beets, pinenuts

Wine Match: 2019 Province Sauvignon Blanc, Astrolabe, Marlborough, New Zealand

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

Duo of Pheasant

parsnip spiced purée, prunes, chicory, jus

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

Icon Wine Match: 2019 Viognier, Ktima Gerovassiliou, Epanomi, Greece

Diver Caught Scallop

champagne, truffle

Wine Match: 2019 Olive Grove Chardonnay, d'Arenberg, McLaren Vale, Australia

Icon Wine Match: 2017 Pouilly Fuisse 'Lisa Marie', Domaine Ferrand, Burgundy

Pembrokeshire Lamb

garlic aioli, sea couli, sea kale potato, jus

Wine Match: 2019 Origin Pinot Noir, Saint Clair, Marlborough, New Zealand

Icon Wine Match: 2019 'Doctors Block' Pinot Noir, Saint Clair, Marlborough, New Zealand

Optional Cheese Tasting Plate

£12

Selection of 4 cheeses with condiments & freshly baked biscuits

Carrot Cake

sugared ribbons, goats cheese & honey ice cream

Wine Match: 2015 Marsanne 'Cane Cut', Tahbilk, Victoria, Australia

Icon Wine Match: 2008 Muscat Beaumes De Venise 'Les Trois Fonts', Domaine de Coyeux, France

£37.50 per person

Add £25 for Matched Wines / Add £39 for Icon Matched Wines