

6 Course Tasting Menu

August 2021

ParkHouse Sourdough & Cultured Butter

Goats Curd

beets, pinenuts

Wine Match: Prosecco Cuvee Spumante, Bacio della Luna, Valdobbiadene, Italy

Icon Wine Match: 2018 'Chalklands' Classic Cuvee, Simpson Wine Estate, Kent, England

Dry-aged Beef Tartare

confit egg yolk, caper jam, wagyu fat sourdough croutons

Wine Match: 2019 Limited Release Viognier, Swartland Winery, Swartland, South Africa

Icon Wine Match: 2019 Age of Grace Viognier, Lismore, South Africa

Butter Grilled Razor Clam

pickled mushrooms, roe, citrus fruits

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

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

Dry-aged Aylesbury Duck from Fishguard

blackberry, glazed baby turnip, purple potato, lavender sauce

Wine Match: 2019 Limited Release Mourvèdre, Swartland Winery, Swartland, South Africa

Icon Wine Match: 2015 Chateau Lanessan, Haut Medoc, Bordeaux, France

Optional Cheese Tasting Plate

£12

Selection of 4 cheeses with condiments & freshly baked biscuits

Mango & Coconut

summer berries & candied fruit

Wine Match: 2014 Marsanne 'Cane Cut', Tahbilk, Victoria, Australia

Icon Wine Match: 2006 Wehlener Sonnenuhr Auslese, J J Prum, Mosel, Germany

£59 per person

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