



Park House

RESTAURANT

9 Course Tasting Menu

Autumn 2021

ParkHouse Sourdough & Cultured Butter

Game Terrine

pistachio, cherry, girolles

Wine Match: 'Dubl' Falanghina Brut Spumante, Campania, Italy

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

Quinoa Garden

radish, tomato, pickled courgette, tarragon oil

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

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

Salt Baked Diver Caught Scallop

champagne, truffle

Wine Match: 2020 The Lodge Hill Riesling, Jim Barry, Clare Valley, Australia

Icon Wine Match: 2018 Watervale Riesling, clos Clare, Clare Valley, Australia

Huntsman Farm Pork

burnt apple purée, pumpkin seed, squash velouté

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

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

Cornish Sea Bass

vanilla sauce, caper

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

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

Highland Wagyu Beef

wagyu rump, slow cooked short rib, celeriac purée, parmentier potatoes

Wine Match: 2018 Cabernet Sauvignon Reserva, Viña Perez Cruz, Maipo Valley, Chile

Icon Wine Match: 2016 Watervale Single Vineyard Shiraz, Jim Barry, Clare Valley, Australia

Apple Granita & Blackberry Sorbet

Textures of Pear

aerated pear, pear crisp, vanilla powder, pear gel

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

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

£89 per person

Add £59 for Matched Wines / **Add £89** for Icon Matched Wines