



Park House

RESTAURANT & WINE BAR

5 Course Lunch Tasting Menu with complimentary matched wines

March 2020

Black Truffle

wild mushrooms

Wine Match: Prosecco D.O.C, Vispo Allegro, Veneto, Italy

Icon Wine Match: Taittinger Brut Réserve, Reims, Champagne

Line Caught Wild Seabass

samphire, saffron, butterbeans

Wine Match: 2018 Albion, Aubai Mema, Languedoc, France

Icon Wine Match: 2018 Wonderwall Chardonnay, Field Recordings, Edna Valley, California, USA

Aylesbury Duck from Fishguard

potato galette, boudin noir, butternut squash

Wine Match: 2016 Rouge Roc, Aubai Mema, Languedoc, France

Icon Wine Match: 2016 Colchagua Cabernet Sauvignon, Montes Alpha, Colchagua, Chile

Optional Cheese Tasting Plate

£12

Selection of 4 cheeses with condiments & freshly baked biscuits

Wine Match: Sommeliers Choice from £5

Passionfruit

white chocolate, raspberry

Rhubarb

vanilla, ginger

Wine Match: 2013 Cane Cut Marsanne, Tahbilk, Nagambie Lakes, Victoria, Australia

Icon Wine Match: 2011 Carmes de Rieussec, Château Rieussec, Sauternes, France

£45 per person

Matched Wines included / **Add £20** for Icon Matched Wines