



Park House

RESTAURANT & WINE BAR

Vegetarian & Vegan 6 Course Tasting Menu

Winter 2022

ParkHouse Sourdough & Olive Oil

Parsnip Veloute

pumpkin seed and hazelnut

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

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

Ratatouille

garlic, aubergines, courgette, red peppers, tomato, purple & green basil

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

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

Risotto

lemon, pea and mint

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

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

Miso Marinated Aubergine

porcini & fresh truffle

Wine Match: 2017 Limited Release Mouvedre, Swartland Winery, Swartland, South Africa

Icon Wine Match: 2017 Chianti Rufina Riserva, Castello di Nipozzano, Frescobaldi, Tuscany, Italy

Optional Vegan Cheese Tasting Plate

£12

Selection of 4 cheeses with condiments & freshly baked biscuits

Maqui Berry and Mandarin Cheesecake

blueberry and citrus coulis

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

Icon Wine Match: 2018 Noble Riesling 'Godfreys Creek', Saint Clair, Marlborough, New Zealand

£59 per person

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