



Park House

RESTAURANT & WINE BAR

5 Course Tasting Menu

March 2020

Wild Mushroom

black truffle and sage

Wine Match: *Prosecco Superiore di Cartizze DOCG, Bacio della Luna, Prosecco, Italy*

Icon Wine Match: *Taittinger Brut Réserve, Reims, Champagne*

Sole Veronique

spinach, grapes, tarragon

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

Icon Wine Match: *2016 Old Vine Chenin Blanc, Stand Alone, Swartland, South Africa*

90 day dry-aged Pembrokeshire Beef

beetroot, cavolo nero, fondant potato, squash, truffle

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

Icon Wine Match: *2014 Rioja Reserva, Monte Real, Rioja, Spain*

Optional Cheese Tasting Plate

£12

Selection of 4 cheeses with condiments & freshly baked biscuits

Wine Match: *Sommeliers Choice from £6*

Passionfruit

white chocolate, raspberry

Coconut

pineapple, lime

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

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

£55 per person

Add £35 for Matched Wines / Add £55 for Icon Matched Wines