



Park House

RESTAURANT & WINE BAR

5 Course Lunch Tasting Menu

August 2021

Goats Curd

beets, pinenuts

Wine Match: 2019 Sauvignon Blanc, Bishop's Leap, Marlborough, New Zealand

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

Pigeon Croquette

crispy lemon kale, apple mostarda

Wine Match: 2018 Old Vine Chenin Blanc, Olifantsberg, Breedekloof, South Africa

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

Salt Baked Diver Caught Scallop

truffle, artichoke, champagne sauce

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 Cruel Mistress Pinot Noir, Larry Cherubino, Great Southern, Australia

Icon Wine Match: 2020 'Rabbit Hole' Pinot Noir, Simpsons Wine Estate, Kent, England

Optional Cheese Tasting Plate

£12

Selection of 4 cheeses with condiments & freshly baked biscuits

Wye Valley Strawberry

summer berries, candied fruit

Wine Match: 2015 Late Harvest Gewurztraminer, Montes, Chile

Icon Wine Match: 2017 Noble Riesling, Framingham, Marlborough, New Zealand

£37.50 per person

Add £25 for Matched Wines / Add £39 for Icon Matched Wines