



Park House

RESTAURANT & WINE BAR

8 Course Tasting Menu

March 2020

Wild Mushroom

black truffle

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

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

Severn & Wye Smoked Salmon

caviar, crayfish, gem lettuce

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

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

Wood Pigeon

goats cheese, pistachio, beetroot

Wine Match: 2018 Peace of Eden Riesling, St Johns Road, Eden Valley, Australia

Icon Wine Match: 2013 'Wigan' Riesling, Peter Lehmann, Eden Valley, Australia

Scallop

cauliflower, truffle

Wine Match: 2014 Marlborough Pinot Noir, WhiteHaven, Marlborough, New Zealand

Icon Wine Match: 2016 Cinsault, Illimis, Darling, South Africa

Huntsman Farm Middle White Pork

apple, sage

Wine Match: 2016 Chianti Classico DOCG, Castello di Querceto, Tuscany, Italy

Icon Wine Match: 2014 Chianti Classico Riserva DOCG, Castello di Querceto, Tuscany, Italy

Pembrokeshire Lamb

boudin noir, potato galette, leeks

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

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

Passionfruit

white chocolate

Chocolate Orange

cointreau

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

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

£75 per person

Add £49 for Matched Wines / **Add £75** for Icon Matched Wines