



Park House

RESTAURANT & WINE BAR

Vegan 8 Course Tasting Menu

May 2019

Celeriac

grape, chive

Wine Match: MV Classic Cuvee, Nyetimber, Sussex, England

Icon Wine Match: Charles Heidsieck Brut Réserve, Reims, Champagne

Heritage Tomatoes

basil, consommé

Wine Match: 2017 Peace of Eden Riesling, St Johns Road, Eden Valley, Australia

Icon Wine Match: 2018 Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand

New Season Pea

mint, girolles

Wine Match: 2017 `Dragon` Langhe Bianco, Luigi Baudana, Piemonte, Italy

Icon Wine Match: 2014 Château Olivier Blanc, Grand Cru Classé, Pessac-Léognan, Bordeaux

Spring Minestrone

spring flowers, jus

Wine Match: 2016 Gimblett Gravels Chardonnay, Trinity Hill, Hawkes Bay, New Zealand

Icon Wine Match: 2016 Old Vine Chenin Blanc, Anthonij Rupert, Citrusdal Mountain, South Africa

Pembrokeshire New Potato

yeast, olive, green asparagus

Wine Match: 2017 Pinot Noir, Montes Alpha, Aconcagua, Chile

Icon Wine Match: 2017 Marlborough Pinot Noir, Yealands, Marlborough, New Zealand

Mizo glazed Tofu

white asparagus, morels, wild garlic

Wine Match: 2015 Heinrich `Red` Zweigelt/Blaufränkisch/St. Laurent, Burgenland, Austria

Icon Wine Match: 2015 Marquis de Calon, Château Calon Ségur, Saint-Estèphe, France

Champagne

strawberry

Coconut Pannacotta

pistachio, raspberry

Wine Match: 2016 Botrytis Semillon, Peter Lehmann, Barossa Valley, Australia

Icon Wine Match: 2006 Wehlener Sonnenuhr Auslese, J J Prum, Mosel, Germany

£75 per person

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