



Park House

RESTAURANT & WINE BAR

8 Course Tasting Menu

November 2018

Cauliflower Pannacotta

oyster, caviar, gold leaf

Wine Match: Code Rouge Cremant de Limoux, Gerard Bertrand, Languedoc, France

Icon Wine Match: Champagne Taittinger Brut Reserve, Champagne, France

Autumn Vegetable Salad

Wine Match: 2017 Sauvignon Blanc, Tin Pot Hut, Marlborough, New Zealand

Icon Wine Match: 2017 Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand

Seared Orchard Farm Pork Belly

shiitake mushroom, pickled seaweed, smoked eel

Wine Match: 2016 Marlborough Pinot Gris, Framingham, Marlborough, New Zealand

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

Orkney Scallop

jerusalem artichoke, paris brown mushrooms, fennel seed sauce

Wine Match: 2016 Pinot Noir, Montes Alpha, Aconcagua Valley, Chile

Icon Wine Match: 2017 Pinot Noir, Stand Alone, Hemel-en-Aarde Ridge, South Africa

Highland Wagyu Beef

sirloin, glazed short rib, black garlic, kohlrabi, bordelaise sauce

Wine Match: 2015 Mendoza Malbec, Valentin Bianchi, Mendoza, Argentina

Icon Wine Match: 2015 Blackwell Shiraz, St Hallet, Barossa Valley, Australia

Cheese Course

Wine Match: Sommeliers Choice

Treacle Tart

rhubarb & buttermilk

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

Icon Wine Match: 2015 Muscat de Rivesaltes, Domaine Cazes, Rivesaltes, Roussillon, France

Tiramisu

coffee jelly, mascarpone granita, pulled chocolate

Wine Match: 2015 `Expression` Maury, Mas de Lavail, Rivesaltes, Roussillon, France

Icon Wine Match: 2006 Vin Santo, Felsina Berardenga, Tuscany, Italy

£75 per person

Add £45 for Matched Wines / **Add £59** for Icon Matched Wines