



Park House

RESTAURANT & WINE BAR

9 Course Tasting Menu

July 2021

ParkHouse Sourdough & Cultured Butter

Highland Wagyu Beef Pastrami

trio of melon

Wine Match: Prosecco Cuvee Spumante, Bacio della Luna, Valdobbiadene, Italy

Icon Wine Match: 2018 'Chalklands' Classic Cuvee, Simpson Wine Estate, Kent, England

Isle of Wight Heritage Tomatoes

elderflower, thai basil

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

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

Salt-Baked XL Scallop

truffle, artichoke, champagne sauce

Wine Match: 2019 The Olive Grove Chardonnay, d'Arenberg, McLaren Vale, Australia

Icon Wine Match: 2016 Heritage Bin Reserve Chardonnay, Hardy's, Multi-Regional, Australia

Suckling Pig Ravioli

liquorice, leek purée, puffed pig skin

Wine Match: 2019 Limited Release Viognier, Swartland Winery, Swartland, South Africa

Icon Wine Match: 2019 Viognier, Ktima Gerovassiliou, Epanomi, Macedonia

Cornish Sea Bass

vanilla sauce, caper

Wine Match: 2018 'The Nest' Pinot Noir, Lake Chalice, Marlborough, New Zealand

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

Highland Wagyu Beef

assiette of courgette, jus

Wine Match: 2017 Faith Shiraz, St Hallett, Barossa Valley, Australia

Icon Wine Match: 2016 'Avatar' Grenache Shiraz Mataro, Teusner, Barossa Valley, Australia

Fennel & Apple Sorbet

Mango Tropical Trifle

coconut, lime, candied fruit

Wine Match: 2014 Marsanne 'Cane Cut', Tahbilk, Victoria, Australia

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

£89 per person

Add £59 for Matched Wines / Add £89 for Icon Matched Wines