

9 Course Tasting Menu

August 2021

ParkHouse Sourdough & Cultured Butter

Game Terrine

celeriac, fennel & orange

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, basil

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

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

Butter Grilled Razor Clam

pickled mushrooms, roe, citrus fruits

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

Icon Wine Match: 2017 Pouilly Fuisse 'Lisa Marie', Domaine Ferrand, Burgundy

Suckling Pig Ravioli

liquorice, leek purée, puffed pig skin

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

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

Cornish Sea Bass

vanilla sauce, caper

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

Highland Wagyu Beef

assiette of courgette, jus

Wine Match: 2018 Cabernet Sauvignon Reserva, Viña Perez Cruz, Maipo Valley, Chile

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

Fennel & Apple Sorbet

Wye Valley Strawberry

vanilla, lemon, basil, chocolate glass

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

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

£89 per person

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