

# Park House

## Summer Tasting Menu

**£69 per person for 7 courses**

**add £45 for matched wines**

**add £59 for Icon matched wines**

### **Cauliflower - Barkham Blue**

black perigord truffle

Wine Match : 2013 ' The Trouble with Dreams' Sugrue Pierre, Sussex, England

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

### **Citrus Cured Seatrout**

sea urchin cream - pickled cucumber - lemon dust

Wine Match : 2014 '2' Duas Castas, Herdade do Esporao, Alentejo, Portugal

Icon Wine Match : 2015 Koshu Private Reserve, Grace Winery, Katsunuma, Japan

### **Hand Dived King Scallop**

foie gras cream - macleod black pudding - pedro ximenez gel

Wine Match : 2015 Reserve Chardonnay, Berton, Eden Valley, Australia

Icon Wine Match : 2011 Elms Chardonnay, Felton Road, Central Otago, New Zealand

### **Creedy Carver Duck Breast**

cornish wild seaweed - sweet & sour cherries

Wine Match : 2014 Pinot Noir, Montes Alpha, Aconcagua Costa, Chile

Icon Wine Match : 2012 Estate Pinot Noir, Moorooduc, Mornington Peninsula, Australia

### **Fillet of 60 Day Dry Aged Hereford Beef**

oxtail - bacon - hispi cabbage

Wine Match : 2013 Single Vineyard Tempranillo, Quinta de Quercus, Uclés, Spain

Icon Wine Match : 2012 The Menzies Cabernet Sauvignon, Yalumba, Coonawarra, Australia

### **Selection of 5 Cheeses From Our Trolley**

served with matched accompaniments

(£15 supplement)

### **Lemon & Blueberry**

### **Strawberry Frasier**

elderflower - champagne

Wine Match : 2016 Noble Wrinkled Riesling, d'Arenberg, McLaren Vale, Australia

Icon Wine Match : 2012 Sauternes, Clos Daddy, Bordeaux, France

**Head Chef : Iain Inman**

# Park House

## Summer Vegetarian Tasting Menu

£69 per person for 7 courses

add £45 for matched wines

add £59 for Icon matched wines

### **Cauliflower - Barkham Blue**

black perigord truffle

Wine Match : 2013 'The Trouble with Dreams' Sugrue Pierre, Sussex, England

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

### **Fruit & Nut Quinoa**

sweet and sour cherries

Wine Match : 2016 Sauvignon Blanc, Yealands, Marlborough, New Zealand

Icon Wine Match : 2016 Sauvignon Blanc Pioneer Block 1, Saint Clair, Marlborough, New Zealand

### **Pink Fir & Truffle Terrine**

truffle mayo - candy beetroot

Wine Match : 2015 Reserve Chardonnay, Berton, Eden Valley, Australia

Icon Wine Match : 2011 Elms Chardonnay, Felton Road, Central Otago, New Zealand

### **Summer Risotto**

pea - basil - mozzarella

Wine Match : 2014 Pinot Noir, Montes Alpha, Aconcagua Costa, Chile

Icon Wine Match : 2012 Estate Pinot Noir, Moorooduc, Mornington Peninsula, Australia

### **Creamed Leek & Montgomery Cheddar Ravioli**

sweet potato purée - quinoa - grilled corn

Wine Match : 2012 Chianti Classico Riserva DOCG, Castello di Querceto, Tuscany, Italy

Icon Wine Match : 2004 Viña Tondonia Rioja Reserva, R. López de Heredia, Rioja, Spain

### **Selection of 5 Cheeses From Our Trolley**

served with matched accompaniments

(£15 supplement)

### **Lemon & Blueberry**

### **Strawberry Frasier**

elderflower - champagne

Wine Match : 2011 Botrytis Semillon, Peter Lehman, Barossa Valley, Australia

Icon Wine Match : 2012 Sauternes, Clos Daddy, Bordeaux, France

**Head Chef : Iain Inman**