

# Park House

## Spring Tasting Menu

**£69 per person for 7 courses**

add £45 for matched wines

add £55 for Icon matched wines

### **Wye Valley Asparagus** black perigord truffle

Wine Match : Champagne Taittinger Brut Réserve, Champagne, France

Icon Wine Match : 2005 Comtes de Champagne Blanc de Blanc, Taittinger, France

### **King Scallop**

foie gras - macloed black pudding - pedro ximenez caramel

Wine Match : 2014 Château Lestrière-Capmartin Blanc, Bordeaux, France

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

### **Cornish Turbot**

morels - spring pea - truffle

Wine Match : 2015 Pedro Ximenez Blanc, Roureda Llicorella, Priorat, Spain

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

### **Slow Roast Suckling Pig**

cannellini beans - chorizo - pesto

Wine Match : 2015 Pinot Noir, Laissez Faire, Cherubino, Porongurup, Western Australia

Icon Wine Match : 2014 Mercurey Vieilles Vignes, Chateau de Santenay, Burgundy, France

### **Devon Black Angus**

sweetbreads - pancetta - mountain aged comte & yukon gold

Wine Match : 2013 Patchwork Shiraz, Barossa Valley, Australia

Icon Wine Match : 2012 The Signature Cab Sauv/Shiraz, Yalumba, Barossa, Australia

**Optional Cheese Tasting Plate £10**  
served with matched accompaniments

### **Strawberry & White Chocolate**

### **Rhubarb Soufflé**

honey & thyme ice cream

Wine Match : 2014 Botrytis Viognier FSW8B, Yalumba, Barossa Valley, Australia

Icon Wine Match : 2015 Trockenbeerenauslese, Hopler, Burgenland, Austria

**Head Chef : Iain Inman**

# Park House

## Spring Vegetarian Tasting Menu

**£69 per person for 7 courses**

add £39 for matched wines

add £49 for Icon matched wines

### **Wye Valley Asparagus** black perigord truffle

Wine Match : Champagne Taittinger Brut Réserve, Champagne, France

Icon Wine Match : 2005 Comtes de Champagne Blanc de Blanc, Taittinger, France

### **Crisp Polenta** textures of apple

Wine Match : 2014 Sauvignon Blanc, Amayna, Leyda Valley, Chile

Icon Wine Match : 2014 Sauvignon Blanc, Neudorf, Nelson, New Zealand

### **White Asparagus** spring peas - morels

Wine Match : 2013 Wild Ferment Chardonnay, Hill Smith Estate, Adelaide Hills, Australia

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

### **Ragout of Cannellini Beans** fennel & pesto

Wine Match : 2015 Pinot Noir, Laissez Faire, Cherubino, Porongurup, Western Australia

Icon Wine Match : 2014 Mercurey Vieilles Vignes, Chateau de Santenay, Burgundy, France

### **Sautéed Herb Gnocchi** celeriac - local leeks - almonds

Wine Match : 2016 Vin Gris, Felton Road, Central Otago, New Zealand

Icon Wine Match : 2007 Gattinara, Vallana, Gattinara DOCG, Piemonte

### **Optional Cheese Tasting Plate £10** served with matched accompaniments

### **Strawberry & White Chocolate**

### **Rhubarb Soufflé** honey & thyme ice cream

Wine Match : 2014 Botrytis Viognier FSW8B, Yalumba, Barossa Valley, Australia

Icon Wine Match : 2015 Trockenbeerenauslese, Hopler, Burgenland, Austria

**Head Chef : Iain Inman**