VALENTINES TASTING 2026

Tunworth cheese cornetto, candied walnuts

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Potato & polenta sourdough, whipped brown butter

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Homemade ricotta, raisin, caper, smoked almond

Cornbread, duck liver mousse, port reduction

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Cured Loch Duart Salmon
Shiso leaf, Crapaudine beetroot, horseradish dressing

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Raviolo of King Prawn & Native Lobster
Shellfish bisque, Champagne velouté

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Barbequed Cornish Monkfish
Cauliflower purée, St Austell Bay mussels, blood orange

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Saddle of Venison
Crushed swede, black pudding, burnt pear

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Forced Yorkshire Rhubarb
Stem ginger, pink peppercorn

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70% Chocolate
Vanilla & mascarpone mousse, passion fruit syrup

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Earl grey tea & clotted cream fudge
Toasted almond and vanilla financier
Rum & raisin bonbon

150.00

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen -free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. A discretionary 15% service charge will be added to your bill. Prices include VAT. Adults need around 2000Kcal a day. Calorie information is available on request