



VALENTINE'S TASTING MENU

Saturday 14 February 2026

Tasting Menu 70 per person

Tasting Menu & Wine Pairing 110 per person

ARRIVAL

Parmesan custard crumpet, smoked bacon & chives

Doddington Champagne NV, Champagne, France

PRE-STARTER

Smoked local hogget breast, Jerusalem artichoke, kale & mint

Château Mouras Graves 2018, Bordeaux France

STARTER

Locally shot venison tartare, confit egg yolk, tallow emulsion

Tinpot Hut Pinot Noir 2022, Marlborough, New Zealand

PRE MAIN

Confit chalk stream trout, burnt onion & leek, sea vegetables

La Giustiniana 'Lugarara' Gavi di Gavi 2022, Gavi, Piemonte, Italy

MAIN

Doddington herd beef fillet, miso confit cabbage

Poggiotondo Organic Chianti 2021, Tuscany, Italy

PRE-DESSERT

Limoncello meringue

CHEESE SUPPLEMENT +8

A selection of four local cheeses served with fruit chutney,
homemade crackers & Doddington honeycomb

Sandeman LBV Port 2018, Douro, Portugal +4 supplement

DESSERT

Vine's Bakery sourdough & Doddington honey parfait, roasted rhubarb

Peter Lehmann Masters Barossa Valley Botrytis Sémillon 2022, South Australia

PETIT FOURS

Dark chocolate & amaretto

Campari & soda +8 supplement

BOOK A TABLE

Menu is subject to change, all items subject to availability

We use fresh seasonal vegetables, salads, herbs and fruit grown in our walled Kitchen Garden (subject to availability) and from local suppliers

PLEASE LET US KNOW OF ANY ALLERGIES / DIETARY REQUIREMENTS UPON BOOKING