

VALENTINES DAY TASTING MENU 14TH FRIDAY

£80 pp includes 100 ml wine pairing



OAK SMOKED

SALMON

Potatoorosti, exmour caviar, oyster creame fraiche Tinwood Blanc de Blanc

JERUSALEM ARTICHOKE VELOUTE

Tunworth fritters, pink peppercorn Vinho Verde Quinta da Lixa

FILLET OF BEEF WELLINGTON TO SHARE

Clotted cream truffle mash, pedroxinenez jus Château Bourdicotte Bordeaux

RASPBERRY AND DARK CHOCOLATE DELICE

Whipped orange & almond cream, golden raisins

BY THE Bottle

VEUVE CLICQUOT BRUT YELLOW LABEL CHAMPAGNE

TINWOOD BLANC DE BLANCS

STEINBOCK ALCOHOL-FREE SPARKLING COCKTAILS

STRAWBERRY MARGARITA £12.00

BAKEWELL TART 0% £7.50

TINWOOD KIR ROYAL £12.55

Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance. Please note, we cannot guarantee cross contamination will not occur due to our small kitchen. Tables of 4 or more are subject to a discretionary service charge of 12.5%. An adult's daily recommended allowance is 2000 kcal. Fish may contain small bones, game may contain shot. All weights & measures are accurate before being cooked. (v) vegetarian, (vg) vegan, (g) gluten free