

Valentine's Dinner

SATURDAY 14TH FEBRUARY 2026



Root vegetable tea
burnt garlic oil, sourdough, whipped butter

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Billy's Farm hay smoked Creedy carver duck
confit leg croquette, bitter orange, Madeira jelly, duck fat brioche

Cornish monkfish pakora
king prawn moilee, coconut, coriander, pomegranate

Ticklemore goat's cheese tart
quince, pickled celery, toasted seeds, dill salad

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Sorbet

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Dry aged Matford Home Farm sirloin
braised oxtail, Jail Ale onion, beef dripping fondant potato, herb crumb, oyster mushroom, watercress butter

Billy's Farm crispy belly pork
smoked ham hock aloo tikki roasted cauliflower, compressed apple, coconut raita, mustard gravy, coriander

Cornish cod ballotine
mussel & crayfish bouillabaisse, herb crest, baby leek, samphire, pickled fennel, nasturtium

Braised Cornish leek, mascarpone & dill ravioli
demi sec heritage tomatoes, aged parmesan, roasted hazelnuts, pickled shallots, garlic cress

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Dark chocolate & salt caramel fondant
banana, peanut, crème fraîche

The Bedford rhubarb & custard
tonka bean set custard, poached Tamar Valley rhubarb, meringue, almond crumble, sorbet, sorrel

West Country cheeses
Bedford spiced apple chutney, grapes, crackers, candied walnuts

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Coffee



Allergies and intolerances: Food items may contain allergens. If you have a food allergy or intolerance, please inform your server before placing your order. Please be aware that we are unable to 100% guarantee the absence of allergens in any dish.

THE BEDFORD HOTEL