

WINE TASTING DINNER

THURSDAY 18TH SEPTEMBER

Including a matched wine presented with each course.

Heritage tomato gazpacho (GF, DF)

focaccia crisp, avocado, pinenuts, salted cucumber, herb salad

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Brixham scallop (GF, DF)

XO sauce, sesame marinated cucumber, nori rice crackers, crispy duck skin, coriander

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Dartmoor Lamb rump (GF, DF)

spiced faggot, smoked leek & pearl barley risotto, pickled shallots, watercress

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The Bedford bread & butter pudding

tonka bean posh custard, sticky date ice cream, orange crunch

Four courses, with matched wines
£72 per person

Allergens and intolerances:

We are pleased to cater for special dietary requirements with advance notice.
If you need to know more about the ingredients we use, please ask.

THE BEDFORD HOTEL

In the heart of Tavistock