



Wine of the Month Tasting Dinner

Thursday 26th November 2026 7pm

Join us for an evening of great food and a chance to reflect on some of the lovely wines we've had the pleasure of showcasing throughout the year in our Wine of the Month series.

Hosted by Rock Inn Manager Oliver Graves (Dip WSET)

The Whites

Cornish Cod Cheeks

Confit Lemon – Fennel - Grape

Verdicchio Dei Castelli Di Jesi 2024, Umani Ronchi, Marche, Italy (Organic)

Pan-Fried Monkfish

Jerusalem Artichoke – Peppercorn Sauce

Chardonnay 'The Raptor' 2021, Lake Chalice, Marlborough, NZ

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The Reds

Devon Roast Duck Breast

Game Crisps – Burnt Orange – Duck Jus

Pinot Noir 2024 'Grand Vin', Villard Fine Wines, Casablanca, Chile

Slow-Braised Dartmoor Lamb

Anchovy – Rosemary – Garlic

Cotes du Roussillon Villages Tautavel 2020, Domaine Gardies, France (Organic)

To Finish

Gin & Tonic Sorbet

Apple - Lime

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Torched 'Blue Moon' *(Blue Cheese from Helston)*

Honey Butter Brioche - Fig

Marsala Fine, Curatolo Arini, Sicily

£105 Per Person *matching wines included*

*Please inform us of any allergies or dietary requirements prior to booking
A discretionary service charge of 10% will be added to your final bill*



Wine of the Month

Tasting Dinner (Vegetarian)

Thursday 26th November 2026 7pm

Join us for an evening of great food and a chance to reflect on some of the lovely wines we've had the pleasure of showcasing throughout the year in our Wine of the Month series.

Hosted by Rock Inn Manager Oliver Graves (Dip WSET)

The Whites

Dill Gnocchi

Confit Lemon – Fennel - Grape

Verdicchio Dei Castelli Di Jesi 2024, Umani Ronchi, Marche, Italy (Organic)

Confit Jerusalem Artichoke

Jerusalem Artichoke Crisps – Peppercorn Sauce

Chardonnay 'The Raptor' 2021, Lake Chalice, Marlborough, NZ

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The Reds

Soy-Glazed Pumpkin

Game Crisps – Burnt Orange – Toasted Seeds

Pinot Noir 2024 'Grand Vin', Villard Fine Wines, Casablanca, Chile

Shallot Tarte Tatin

Rosemary – Garlic

Cotes du Roussillon Villages Tautavel 2020, Domaine Gardies, France (Organic)

To Finish

Gin & Tonic Sorbet

Apple - Lime

**

Torched 'Blue Moon' *(Blue Cheese from Helston)*

Honey Butter Brioche - Fig

Marsala Fine, Curatolo Arini, Sicily

£105 Per Person *matching wines included*

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