

The Cross

SPOTLIGHT REVIEW



Address: 16 New Street, Kenilworth CV8 2EZ

Date of visit: Wednesday 26th November 2025

Time: 18:30

Overall rating: \$\$\$\$\$\$\$\$\$\$

What an exceptional experience we had at The Cross in Kenilworth. From the moment we arrived, we were warmly welcomed by the Restaurant Manager, Pietro, and invited to begin our evening with pre-dinner drinks accompanied by a selection of chef's snacks: Cheddar & Old Winchester Croquettes with Bramley Apple & Smoked Mayonnaise, and delicate Beetroot Tartlets and succulent prawns in tempura batter. These first bites were a sign of the magic to come, perfectly balanced, imaginative, and utterly delicious.

We were shown to our table in the restaurant's beautifully understated dining room, where the sense of anticipation only grew. We had both chosen the six-course tasting menu, and from the very first dish, it was clear we were in for something special.

To start, we were served warm house sourdough - simple, but superb, while we waited excitedly for our opening courses: a ham broth with white beans and parsley, followed by a beetroot salad with Windrush Valley goat's cheese, raspberry vinaigrette, and puffed quinoa. Both dishes were crafted with remarkable finesse, each flavour bright, balanced, and beautifully presented.

We had opted to substitute the tartar of dry Aged Angus Beef with two alternatives: Cornish Hake with Squid, Chervil Root purée, coastal herbs & vegetables, seaweed butter, and the fillet & cheek of Wiltshire pork with baked potato mash, hispi cabbage, gooseberry purée, pork jus, smoked sausage, pickled leek buds & sage. These dishes were outstanding, the freshness of the ingredients, the depth of flavour, the precision in presentation, every detail was executed flawlessly. We were genuinely blown away.

Next came a perfectly cooked fillet of plaice with cauliflower, capers & lemon, parsley new potatoes, and brown butter sauce, followed by what was perhaps the highlight of the evening: the roast loin of Venison with a tartlet of braised haunch and haggis, braised pearl barley, crushed roots, black fig, and a Venison jus infused with green peppercorn. This dish was a masterpiece, rich, elegant, and unforgettable.

For dessert, the spiced rice pudding soufflé with stem ginger ice cream and rhubarb coulis was, without exaggeration, one of the best soufflés I have ever experienced.

We enjoyed our meal with a glass of Merlot and a Blush, both of which complemented the dishes beautifully. As we left, we found ourselves repeating the same word over and over: WOW!

We truly had the most wonderful evening. Our sincere thanks to The Cross and their exceptional team for a culinary experience we felt privileged to enjoy. It is no surprise that The Cross in Kenilworth has retained its Michelin star for the 11th consecutive year.

Thank you to everyone who looked after us so impeccably.

