

w i n e p r e s s

Magic's amuse bouche

Binham Blue, beetroot, raspberry jelly, rye crumble, watercress

Vire Clesse, "Vielles Vignes", France

Smoked Dedham Vale beef brisket, horseradish gel, celeriac remoulade,
pickled pumpkin, mushroom consommé jelly

Tour de Belfort organic chardonnay, Cuvee Classique, France

Cod, crispy chicken, caramelised cauliflower purée, saffron potato fondant,
romanesco

Domaine de la Serre, Picpoul de Pinet, France

Sorbet

Baron Bigod farmhouse Brie, honey, black fig, raisin and thyme compote,
celery, water biscuits
(£5 supplement)

Jasmine tea and prune semi-freddo, apple, cardamom, yogurt sorbet

Domaine de Grange Neuve, Monbazillac, Bergerac

Petits Fours

£70



If you suffer from any food allergies, please inform a member of staff
As we have additional information and options for you.