

w i n e p r e s s

'Pink Champagne & caviar' £8

Starter

- Hand dived scallop, slow cooked pig cheek, fennel salad, cauliflower, apple (gf) £9
Basil marinated Buffalo mozzarella, radicchio & mango salad, brioche, sauce vierge (v) £8
Dedham Vale corned beef brisket, wasabi mayo, pickled onion & shimeji mushrooms,
celeriac remoulade, sourdough croute £8
Smoked salmon tartare, avocado purée, radish, cucumber, calamansi caviar £8
Confit duck croquette, daikon, pickled carrot, miso glazed aubergine,
puffed vermicelli noodles, wasabi leaves £8
Boulangere of swede & Norfolk Dapple, duo of leek, carrot, smoked beetroot (v) £8

Main

- Halibut, cauliflower couscous, blood orange purée, fennel, watercress velouté,
squid ink crackers £24
Venison loin, bone marrow mash, chestnut & tarragon fricassee, tarragon oil,
mushrooms, glazed shallots, jus (gf) £27
Guinea fowl, pearl barley, carrots, shallot purée, tarragon jus £23
Plaice, purple sprouting broccoli, braised baby gem, confit potato,
mussels, sauce marinere (gf) £24
Dingley dell pork saltimbocca, potato croquette, white wine poached apple,
mustard vinaigrette, pickled onion, carrot, puff crackling, jus £23
Hazelnut gnocchi, Norfolk Copys Cloud cheese, glazed onion, kohlrabi, smoked
beetroot, hazelnut vinaigrette (v) £17

Dessert

- Chocolate fondant, espresso ice cream, blood orange salad (v) £8
Spiced rum cake, braised pineapple, white chocolate shavings, stem ginger ice cream £8
Coconut parfait, lime & passion fruit sorbet, coconut & lime yogurt, lemon curd,
passion fruit, mango, Malibu jelly £8
White & dark chocolate mille feuille, caramel sauce, hazelnut, mandarin sorbet (v) £8
Pistachio & cardamom cake, rhubarb assiette, white chocolate & matcha cremeux (v) £8
Cornish Yarg, grape & thyme compote, salt bake golden beetroot, celery, crackers £8



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