

# w i n e p r e s s

## **Magic's amuse bouche**

**Norfolk asparagus, duck ham, charred baby gem lettuce, egg yolk purée,  
sourdough**

*Verdejo "Pagus Nova" Rueda, SP*

**Cromer crab rilette, consommé caviar, apple, radish and sea leaf salad,  
squid ink cracker**

*Organic Lugana, Marangona, IT*

**Duo of lamb, asparagus, pickled baby onion, pea and spring onion,  
hasselback potato**

*Petit Verdot/Cabernet Sauvignon Gran Reserva, Tor de Piedra, CH*

## **Chef's sorbet**

**Baron Bigod, grape and thyme compote, salt baked golden beetroot, celery,  
candied walnuts, crackers (£5 supplement)**

**Raspberry parfait, chocolate mousse, lemon curd, granola**

*Haut Mouleyre Cadillac, FR*

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.