

w i n e p r e s s

'Pink Champagne & caviar' £8

Starter

Crispy poached egg, leek and potato velouté, leek and wild mushroom fricassee, pickled onion (v) £8

Norfolk asparagus, duck ham, charred baby gem lettuce, egg yolk purée, sourdough £8

Scallop, slow cooked pork belly, rhubarb, smoked mayonnaise, sea herbs (g/f) £9.50

Cromer crab rilette, apple, radish and sea leaf salad, crab consommé caviar, squid ink cracker £8

Maids Head ale braised neck of Dingley Dell pork, aubergine purée, yoghurt, wild garlic oil (g/f) £8

Leek terrine, textures of beetroot, Copy's Cloud, savoury granola (v) £8

Main

Duo of lamb, asparagus, pickled baby onion, pea and spring onion, hasselback potato £24

Poached Brill, turnip and lemon sorrel risotto, caramelised turnip purée, parmesan crust,
parsley foam (g/f) £25

Treacle cured beef fillet, wild garlic pomme purée, broad bean and chanterelle mushrooms, baby leek,
pickled kohlrabi (g/f) £26

Dingley Dell pork saltimbocca, braised cheek, potato terrine, poached apple, puff crackling, jus £24

Broad bean and chervil tortellini, goats' curd, pickled courgette, tempura courgette flower (v) £17

Halibut, white asparagus, dill pappardelle, Shimeji, smoked bacon dashi, confit lemon £25

Dessert

Dark chocolate marquise, banana and passionfruit ice cream, cocoa tuile £8

Hibiscus poached rhubarb, white chocolate cremeux, cardamom sponge, gin and tonic gel £8

Raspberry parfait, chocolate mousse, lemon curd, granola £8

Spiced rum cake, braised pineapple, white chocolate granita, ginger ice cream £8

Crème brûlée, passion fruit jelly, strawberry sorbet, honeycomb £8

Baron Bigod, grape & thyme compote, salt baked golden beetroot, celery, candied walnuts, crackers £8



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