

w i n e p r e s s

'Pink Champagne & caviar' £8

Starter

Heritage tomato & feta salad, basil mayonnaise, balsamic caviar, focaccia crouton (v) £8

Scallop, slow cooked pork belly, strawberry sauce vierge, coriander mayonnaise, sea herbs (g/f) £11

Ricotta & herb filled potato crisp, baby beetroot, baby gem, pistachio, vinaigrette dressing (v) £8

Cromer crab rillettes, consommé jelly, watermelon radish, avocado, squid ink cracker £8

Glazed beef, mustard seeds, pickled kohlrabi, heritage carrots, sourdough, parmesan £9

Lobster & salmon ravioli, sorrel velouté, fennel & orange ceviche £9

Main

Duo of lamb (cannon & crispy sweetbread), baby turnip, pickled baby onion, pea & spring onion,
hasselback potato £25

Confit sea trout, dill gnocchi, compressed & pickled cucumber, baby gem, grapefruit gel,
trout roe & chive velouté £24

Treacle cured beef fillet, chive pommé puree, pickled kohlrabi, broad bean & chanterelle fricassee,
baby leek, truffle (g/f) £30

Goosnargh duck breast, confit duck leg potato rosti, smoked carrot puree, heritage baby carrots,
gooseberries, jus £24

Heritage tomato tart, Baron Bigod mousse, basil arancini, avocado salad (v) £17

Lobster (poached tail & tempura claw), bisque, squid ink tagliatelle, baby courgette, yuzu caviar £25

Dessert

Dark chocolate & cherry marquise, poached cherries, cherry sorbet, cocoa tuille £8

Almond sponge, white chocolate cremeux, poached strawberries, strawberry sorbet, mint gel £8

Peach parfait, poached peaches, raspberry, tarragon, granola £8

Dark chocolate arctic roll, compressed mango, coconut sorbet £8

Kaffir lime crème brûlée, poached apricots, shortbread crumb, elderflower & apricot sorbet £8

Mrs Temple's Gurney Gold, carrot & tomato compote, pickled peach, grapes, hazelnuts, crackers £8



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