

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

Cromer Crab Rilette

Consommé caviar, apple, radish and sea leaf salad, squid ink cracker

Duo of Lamb

Asparagus, pickled baby onion, pea and spring onion, hasselback potato

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

Petits Fours

£50



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