

w i n e p r e s s

Magic's amuse bouche

Heritage tomato & feta salad, basil mayonnaise, balsamic caviar, focaccia crouton

La Serenite Blanc "Cuvee L'Esprit", FR

Cromer crab rillettes, consemme jelly, watermelon radish, avocado, squid ink cracker

Viré Clessé "Vielles Vignes" Jean Loron, FR

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

Merlot "Estate Grown Sandstone" Wente Vineyards, USA

Chef's sorbet

Mrs Temple's Gurney Gold, carrot & tomato compote, pickled peach, grapes, hazelnuts, crackers (£5 supplement)

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

Monbazillac, Domaine de Grange Neuve, FR

Petits fours

£ 80



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