

w i n e p r e s s

Magic's Amuse Bouche

Goats cheese feuille de brick

Smoked beetroot carpaccio, heritage carrot, dill and mustard dressing

Sauvignon Blanc, Allan Scott NZ

Norfolk gin cured salmon

Beetroot, dill, sweetcorn, pumpkin seeds, rye croute

Chardonnay, "Helmsman" AUS

Duo of Lamb

Jerusalem artichoke, tender stem broccoli, potato terrine, mint jus

Petit Verdot/Cabernet Sauvignon Gran Reserva, Toro de Piedra CH

Chef's Sorbet

Smoked Lincolnshire Poacher

Plum chutney, pickled celery, candied walnuts, toasted brioche

Cockburn's Ruby Port
(£8 supplement)

Blackberry Parfait

Brandy snap, green apple sorbet, apple gel, granola

Moscato d'Asti, "Alasia"

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.