



# WINE PRESS

## Starters

Leek & potato velouté, crispy poached egg, leek & wild mushroom fricassee, pickled onion  
(v)

Hand dived scallop, tempura Cromer crab beignet, dashi broth, pear, yuzu  
Local game terrine, Heritage beetroot, blackberry, pistachio, parsley mayonnaise, brioche  
Laverstoke Park Farm mozzarella, radicchio, mango, basil, chardonnay vinegar caviar,  
green olive (v)

## Mains

Duo of Elveden Estate venison, celeriac puree, glazed shallot, salt baked golden beetroot,  
creamed potato, sauce grand veneur (£5 supplement)

Black garlic glazed Dingley Dell pork fillet, carrot, radish, herb panisse, red wine jus

Locally caught halibut, salsify, Romanesco, cauliflower puree, Norfolk mussels,  
garlic & chive velouté

Hazelnut gnocchi, pickled smoked golden beetroot, hazelnut mayonnaise, confit fennel,  
beetroot cracker, goat's cheese (v)

Locally caught cod, baby turnip & leek, squid ink crisp, dill emulsion, white wine cream

## Desserts

Textures of Yorkshire rhubarb & pistachio

Mille-feuille of coffee, milk chocolate, Pedro Ximenez sherry & mascarpone

Chocolate fondant, passionfruit, mango & coconut

Cornish Yarg cheese, pear & prune tart, earl grey gel

2 courses for £33

3 courses for £42

Coffee & petit fours £3.95



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