



# WINE PRESS

## Starters

Cromer crab rillets, dill mayonnaise, samphire, passionfruit gel, radish, sourdough croutons

Norfolk Heritage tomato salad, ricotta, basil emulsion, micro leaves

Ham hock & Norfolk chicken terrine, goats cheese mousse, curry mayonnaise, compressed mango, pickled golden raisins

## Mains

Treacle cured sirloin of English beef, chives pomme puree, pickled kohlrabi, broad bean fricassee, baby leeks, jus

Glazed duck breast, thyme rosti potatoes, textures of Heritage carrots, dill oil, jus

Halibut, herb cauliflower couscous, brown crab meat croquette, sauce vierge

Garden peas & Norfolk Dapple cheese arancini, sauce vierge, carrot puree, almonds, pea shoot cress

## Desserts

Norfolk strawberry arctic roll, buttermilk & lime panna cotta, infused strawberries, white chocolate cremeaux

Dark Belgium chocolate fondant, cherry sorbet, cherry gel, poached cherries, chocolate soil

English & Norfolk cheese, grapes. mixed crackers, celery, chutney

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.