



# WINE PRESS

## Starters

Herb smoked salmon, dill & fennel salad, wasabi emulsion, oat crumb, salsa verde

Dingley Dell pork & pistachio terrine, pineapple & radish salad,  
English mustard mayonnaise, sourdough

Hand dived scallop, slow cooked pork belly, apple & ginger dressing,  
lobster emulsion, sea herbs, puffed wild rice

Binham blue cheese, pear & lovage tart, rye crumb, pickled wild mushroom,  
pickled celeriac, crispy shallots

## Mains

Guinea fowl, fermented pearl barley, shiitake mushroom & miso puree, glazed carrot,  
pickled carrot, jus

Beef short rib, smoked pomme puree, baby parsnips, shallots, bourguignon sauce

Halibut, salsify, butternut squash, haricot bean ragout, parmesan cream

Shallot tart, watercress & hazelnut pesto, winter vegetables, crispy goats' cheese

## Desserts

White chocolate & cranberry delice, almond ice cream, cardamom meringue

Golden raisin festive Bakewell tart, Christmas pudding ice cream, dark chocolate  
cremeux, cinnamon crumb

Blackberry parfait, blackberry jelly, caramelised apple puree, compressed apple,  
white chocolate & cinnamon cremeux, fresh blackberries

Maids Head cheese selection, carrot & mustard chutney, pickled celery, grapes,  
crackers

**Coffee & petit fours £3.95**

**2 courses £34**

**3 courses £43**



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