



WINE PRESS

Spring A La Carte Menu 2021

Starters

- 65°C egg yolk & asparagus tart, truffled leek ragout, brown butter hollandaise
- Beef carpaccio, oyster mayonnaise, crispy capers, celeriac remoulade, bitter leaves, sherry vinegar & wild garlic dressing
- Hand dived scallop, hoisin glazed pork belly, wild garlic emulsion, pickled rhubarb, puffed rice
- Cured seatrout, fish skin cracker, coriander mayonnaise, crème fraiche, confit lemon

Main Courses

- Duo of English lamb, wild garlic potato terrine, turnip puree, asparagus, sugar snap peas, lamb fat jus
- Goosnargh duck breast, pea, asparagus & potato pie, apricot puree, duck jus
- Halibut, charred leek, confit tomato, pickled grapes, seaweed butter marble potatoes, caviar & sauce vin jaune
- Aged cheddar orzo croquette, tempura courgette, olive relish, basil marinated courgette ribbons, red pepper puree

Desserts

- White chocolate parfait, texture of English strawberry, lime, black pepper tuile
- Maids Head Ferrero Roche, coffee cremeux, crème fraiche sorbet
- Savarin, lemon curd ripple ice cream, exotic fruits
- Selection Norfolk & English cheese, carrot & mustard chutney, crackers, pickled celery

Coffee & petit fours £4.25

2 courses £36

3 courses £45



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