



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

Available from Saturday, 17th April in our Inside Out Courtyard and from 17th May in our WinePress Restaurant



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