



# WINE PRESS

## Summer A La Carte Menu 2021

### **Starters**

65°C egg yolk and mushroom tart, truffled leek ragout, brown butter hollandaise

Beef carpaccio, oyster mayonnaise, crispy capers, celeriac remoulade, bitter leaves, sherry vinegar and wild garlic dressing

Hand dived scallop, hoisin glazed pork belly, coriander emulsion, strawberry sauce vierge, puffed rice

Norfolk heritage tomato salad, basil marinated feta, pickled shallots, tomato vinegar dressing, sourdough croute

### **Main Courses**

Treacle cured beef fillet, braised shin potato terrine, carrot & black garlic puree, baby leeks, pickled shimeji mushroom, lovage emulsion, red wine beef jus  
(Fresh summer truffle £5 supplement)

Goosnargh duck breast, pea, asparagus and potato pie, apricot puree, duck jus

Halibut, charred leek, confit tomato, pickled grapes, seaweed butter Jersey royal potatoes, sauce vin jaune

Norfolk heritage tomato & basil agnolotti, parmesan cream

### **Desserts**

White chocolate parfait, texture of English strawberry, lime curd, black pepper tuile

Maids Head Ferrero Roche, coffee cremeux, crème fraiche sorbet

Peach and raspberry petit gateau, white chocolate aero, tarragon & almond meringue, peach sorbet

Selection Norfolk and English cheese, carrot and mustard chutney, crackers, pickled celery

### **Coffee and petit fours £4.25**

**2 courses £36**

**3 courses £45**

*Served daily 6pm – 9pm*



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