



# WINE PRESS

## Chef's Amuse Bouche

### Starters

Gin cured sea trout, pickled lemon, tarragon emulsion, cucumber, sourdough croutons

Game & pistachio terrine, heritage beetroot, blackberry, prune puree, brioche

Hand dived scallop, slow cooked pigs cheek, ginger & apple puree, celeriac pastrami

Oxford blue cheese, slow cooked pear, pickled celery, golden raisin puree, lovage emulsion, toasted hazelnuts, vinaigrette

### Main

Local venison loin & braised shoulder stuffed onion, smoked celeriac pomme puree, watercress pesto, venison jus

Dingley Dell pork fillet & glazed neck, onion and cider puree, fresh apple, carrot, thyme potato croquette, cider jus

Stone bass, white bean puree, pea & broad bean fricassee, girolles, burnt lemon gel, pickled cucumber, brown shrimp beurre noisette

Goats cheese agnolotti, Norfolk heritage tomatoes, basil, parmesan

### Desserts

Dark chocolate fondant, salted caramel popcorn ice cream, glazed banana

Maids Head lemon pie, mascarpone sorbet

Orange, maple & praline cake, white chocolate parfait, orange gel

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

**Coffee and 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.