



WINE PRESS

Tasting Menu

Magic's amuse bouche

Norfolk Heritage tomato salad

basil marinated feta, pickled shallots, tomato vinegar dressing,
sourdough croute

Riesling Allan Scott Generations, NEW ZEALAND

65°C egg yolk and mushroom tart

truffled leek ragout, brown butter hollandaise

Bacchus Flint Vineyards, ENGLAND

Treacle cured beef fillet

braised shin potato terrine, carrot & black garlic puree, baby leeks, pickled
shimeji mushroom, lovage emulsion, red wine beef jus

Cabernet Franc, Tenute Tomasella DOC Friuli Grave, ITALY

Sorbet

White chocolate parfait

textures of English strawberry, lime, black pepper tuile

Late Harvest Sauvignon Blanc/Semillon, Toro de Piedra, Curico Valley, CHILE

Coffee, homemade petits fours



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