



# WINE PRESS

## Chef's Amuse Bouche

### Starters

Norfolk gin house cured salmon tart, dill cream cheese, salmon caviar,  
grapefruit & tangerine salad

Chicken & duck terrine, pickled apricot, parsley emulsion, baby watercress,  
sourdough croute

Smoked Norfolk Dapple cheese, potato, & celeriac pavé, beer mustard emulsion,  
fresh apple & celery salad

Duo of beetroot tartare, cured egg yolk, black garlic ketchup, rocket cress,  
sourdough croute

### Mains

Slow cooked East Anglia rib of beef, pomme puree, duo of celeriac, stem broccoli,  
bone marrow & mustard sauce

Duck breast, fondant potato, sage & onion crusted carrot, parsnip puree,  
cranberry & bacon jus

Spice roasted monkfish, winter squash & bacon ravioli, savoy cabbage, walnut tapenade,  
sage beurre noisette

Wild mushroom and leek tart, parmesan, glazed winter vegetables, watercress pesto,  
baby roast potatoes

### Desserts

Vanilla & passionfruit parfait, pineapple carpaccio, roasted pistachios,  
white chocolate cremeux

Chestnut mousse, honey-glazed pear, pear brandy gel, tart cranberry sauce, shortbread

Chocolate moelleux, marinated orange, cocoa nib tuile, orange puree, Irish cream liqueur  
ice cream

Norfolk cheese, festive chutney, pickled celery, grapes, 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.

Please be aware a discretionary 10% service charge will be added to the bill, please let us know if  
you would like this to be removed.