



WINE PRESS

Chef's Amuse Bouche

Starters

Black garlic glazed pigeon breast, braised red cabbage puree, baby turnip, cavolo nero crisps

Hand dived scallop, herb stuffed chicken wing, chorizo mayonnaise, lemon dressing

Caramelised chicory tart, burnt orange puree, Binham blue cheese, pickled walnuts

Homemade duck prosciutto, crispy egg yolk, celeriac remoulade, truffle dressing, rocket cress

Mains

Wild mushroom stuffed guinea fowl breast, King oyster mushrooms, confit leeks, pomme dauphine, tarragon sauce supreme

Marinated sirloin of beef, braised brisket en crepinette, brown butter pomme puree, tenderstem broccoli, horseradish emulsion, pickled shallots, red wine jus

Pan fried cod, tempura lobster, saffron confit potatoes, braised fennel, lobster bisque

Smoked jackfruit, thyme potato terrine, baby beetroot, sauté greens, balsamic glaze

Desserts

Caramel apple terrine, amaretti biscuit, raisin puree, vanilla & tonka bean ice cream

Warm honey sponge, glazed fig, ginger snap, chestnut ice cream

Malted milk chocolate delice, orange crème fraiche cannelloni, coffee foam

Norfolk cheese, carrot & golden raisin 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.