



WINE PRESS

Chef's Amuse Bouche

Starters

Ale glazed lamb sweetbreads, goats curd, pea watercress & mint velouté, black olives

Hand dived scallop, crispy cod cheeks, turnip tartare, sea beet

Baron Bigod and truffle baked souffle, peas a la francais, pickled shallot

Chicken liver parfait, homemade brioche, rhubarb & beetroot ketchup, wild garlic butter, crispy chicken skin

Mains

Roast chicken breast with chicken, leek and mushroom pithivier, baby Heritage carrots, chicken jus

Lamb cannon, confit lamb rosti, asparagus, hispi cabbage, white turnip puree, lamb jus

Pan fried brill, crab & chive beignets, softened leeks & samphire, pickled grapes, brown crab hollandaise

Wild garlic gnocchi in chervil butter, braised shallots, asparagus, pickled shallots, Mrs Temple's Alpine

Desserts

Rhubarb and custard mille feuille, stem ginger ice cream

Warm chocolate mousse, orange sponge, toasted hazelnuts, milk sorbet

Sticky toffee semifreddo, green apple compote, nougatine tuile, butterscotch sauce

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.