



WINE PRESS

Chefs amuse bouche

Starter

Hand dived Scallop, roe beurre blanc, curly endive & chive mille-feuille, tomato fondue

Chicken thigh, smoked ham hock & hen of the woods pressing, beetroot & Cabernet Sauvignon jelly, sourdough crisp

Cromer crab dressed crumpet, pickled courgettes, caviar butter

Wild mushroom duxelle tart, truffled spinach, dashi Hollandaise (V)

Main

Herb crusted saddle of Norfolk Blackface Lamb, potato terrine, crisp sweetbread, new season peas, lamb sauce

Fillet of grass-fed Dexter Beef, potato croquette, parsley emulsion, tenderstem broccoli, jus

Butter poached Turbot, cauliflower, sea purslane, wilted spring onion, dulce crushed potatoes

Roasted garlic Gnocchi, courgette ribbons, sorrel pesto, cep foam, tempura goats curd stuffed courgette flower (V)

Dessert

Eton Mess – hibiscus meringue, Thai basil poached raspberries & blackberries, blackberry sorbet, Crème Diplomat cannoli (V)

Plum cake, plum curd, honey roast plum, crumble ice cream, chocolate feuilletine (V)

Hazelnut semifreddo, dark chocolate ice cream, lavender & cardamom caramel, candied hazelnuts (V)

Selection of Norfolk & English cheese, apricot chutney, oat cakes, frozen grapes

Coffee & petit fours £4.95

2 Courses £40

3 Courses £50



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.