



# WINE PRESS

## Tasting Menu

### Chefs Amuse Bouche

#### Wild Mushroom Tart

Truffled spinach, dashi hollandaise

*Vermentino "Zagare" 2021, SICILY, ITALY*

#### Hand dived Scallop

Roe beurre Blanc, curly endive & chive, mille-feuille, tomato fondue

*Borley Wood, Chilford Hall Vineyard 2020 CAMBRIDGE*

#### Herb crusted Norfolk saddle of lamb

Potato terrine, crisp sweetbread, new season peas, lamb sauce

*Pinot Noir Precoce, Flint Vineyards 2021, NORFOLK*

### Homemade sorbet

#### Hazelnut semifreddo

Dark chocolate ice cream, lavender and cardamom caramel, candied hazelnuts

*Mourvedre, Cline Family Cellars 2017 Sonoma CA, USA*

### Coffee & petit fours

Add an English cheese board for £10

Tasting Menu £60

Tasting Menu including Wine Flight £90



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