



WINE PRESS

CHEFS COMPLIMENTARY AMUSE BOUCHE

STARTER

Curried pumpkin soup, pumpkin bhaji crumb, yogurt raita (VG)

Cured & torched Mackerel, tomato & onion salad, celeriac remoulade, panzanella (D, C, MU, F)

Deville Lamb's Kidneys, toasted Brioche, Port reduction (D, G)

MAIN

Elderflower cured trout, watercress, Champagne caviar sauce (D, SD, F)

Roasted loin of Blickling Venison, Onion squash, hazelnut crumb, sorrel pesto, coffee jus (D)

Open Ravioli of roasted seasonal squashes, vignotte, apple & walnut salad (C, D, E, V)

DESSERT

Chocolate nemesis, salted caramel ice cream, candied peanuts (E, D, P, V, P)

Rum baked pineapple, coconut panna cotta with pineapple & chilli salsa (VG)

Brandied cherry & almond frangipane tart, black forest ice cream, crème diplomat (N, D, G, V)

Selection of Norfolk & English cheese, homemade chutney, artisan cheese biscuits, grapes, pickled celery (D, G, C, V)

Coffee & petit fours £4.95

2 Courses £40

3 Courses £50



Gluten G. Dairy D. Fish F. Sulphur Dioxide SD. Crustaceans CR. Molluscs M. Soy SO.
Celery C. Egg E. Mustard MU. Nuts N. Lupin L. Sesame S. Peanuts P.
Vegetarian V. Vegan VG.