

# Wine Press - A la Carte

## - Chefs Complimentary Bread & Amuse Bouche -

### Starters

#### **Pulled Chicken Ballotine** ()

*Compressed watermelon, basil sponge*

#### **Scallops St Julian** ()

*Café de Paris sauce, sorrel buckle, sea fennel*

#### **King Oyster Mushroom Bao Bun** (VG)

*Hoisin emulsion, Asian salad*

#### **Carrot & Ginger Soup** (VG)

*Crispy vegetable wontons, curry oil*

### Mains

#### **Milk fed Veal Loin** (M)

*Parmesan polenta, buttered radicchio, roasted squash, cavolo Nero, apple & pearl onion jus*

#### **Duck Breast Cured in Orange** (M)

*Fondant potato, confit cannelloni, savoy leaf crisp, orange jus*

#### **Parma Ham wrapped Halibut** (G, M)

*Chive mash, cockle, popcorn, tomato salsa, wilted spinach*

#### **Roscoff Onion Tart** (M, F, TN, G)

*Onion marmalade, gruyere egg yolk custard, baby leeks, winter salad of radicchio, endive, walnut & apple*

### Desserts

#### **65% Dark Chocolate Fondant** (G,M,E, TN) 12.00

*Vanilla ice cream, pistachio tuile*

#### **Tart Tatin** (M, G, E)

*Vanilla ice cream, Chantilly cream*

#### **Maids Head Cheeseboard** (M, G)

*Selection of Norfolk and English cheese, homemade chutney, artisan cheese biscuits, grapes, pickled celery*

#### **Peanut Butter Parfait** (M, E, N)

*Cherry gel, baked cheesecake, raspberry sorbet*

#### **Coffee & petit fours £4.95**

**2 Courses £40**

**3 Courses £50**



(C) celery (G) cereals that contain gluten (E) eggs (F) fish (SF) shellfish (M) milk (MO) molluscs (MU) mustard (TN) tree nuts (P) peanuts  
(SU) sulphites (S) soy (SE) sesame (VG) vegan (V) Vegetarian. \*Gluten Free available on request

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.