

Wine Press - A la Carte



- Chefs Complimentary Bread & Amuse Bouche -

Starters

Cod Cheek 'Scampi'

Preserved lemon curd, tartar dressing (F, M, G, E)

Beetroot "Tartare"

Gremolata, squash puree, guacamole, caper berries, sourdough toast (G, Ve)

Bresaola

Bresaola beef, rocket & parmesan salad, deep fried quail's egg, pickled shallots, parsley emulsion (G, M, E)

Wild Mushrooms on Toast

Toasted brioche, hen egg (G, M, E)

Mains

Venison

Saddle, haunch, faggot, dashi poached quince, and beetroot (G, F, M)

Fillet of Beef

Smoked pomme puree, spinach, confit carrot, braised beef cheek pie (G, M, E)

Confit Carrot

*Black garlic & carrot puree, burnt cauliflower puree, smoked potato 'straw',
onion & oat crumble, tarragon vinegar jelly (VE)*

Vanilla Cured Cod Loin

Pomme rissoles, asparagus, dashi sauce, shaved spring truffle (F, M)

Slow Roasted Rump of Hogget

Pressed shoulder, aubergine, fondant, sheep's yoghurt, cracked buckwheat (M)

Desserts

Granny Smith

Apple & dill mousse, apple compote, crumble, apple & dill sorbet (G,M,E)

Bolero

55% dark chocolate mousse, raspberry, dark mirror glaze, raspberry sorbet (M, E)

Roasted Pineapple

Hibiscus compressed pineapple, mango compote, passionfruit sorbet, hibiscus gel (VG)

Lemon Meringue

Raspberry & lemon meringue pie, raspberry sorbet (G,M,E)

Banoffee French Toast

Brioche, baked banana, dark rum, salted caramel sauce, vanilla ice cream (G,M,E)

Maids Head Cheeseboard

*Selection of Norfolk and English cheese, homemade chutney,
artisan cheese biscuits, grapes, pickled celery (M, G)*

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 (Ma) Malt
(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.