



WINE PRESS

NORWICH
FOOD
WEEK

Norwich Food Week Menu

27th February to 8th March (Monday to Friday only, excludes weekends)

Starters

Mushroom "Scallop"

King oyster mushroom scallops, mushroom dashi, mushroom purée

Beef Fillet Carpaccio

Beef fillet carpaccio, mustard mayonnaise, roasted grapes, pickled shallots, endive, herb croutons

Camembert

Local honey, garlic, rosemary baked camembert served with chutney and toasted sourdough

Mains

Swannington Farm-to-Fork Duo of Pork

Pork belly and roasted pork fillet, blackened cucumber, lovage emulsion, black pudding rösti, sheep's yoghurt, mint oil, apple and pork sauce

Cod Fillet

Pan-fried cod, parsley and garlic crumb, champagne and clam sauce, capers, gherkins, shallot, crayfish, peas, crab cake, salmon keta, herb oil

Butternut Squash and Blue Cheese Risotto

Garlic ciabatta, blue cheese, butternut squash puree, micro herbs

Desserts

Cherry Gâteau

Dark chocolate crèmeux, Chantilly cream, boozy cherry gel, Kirsch cherries, cherry sorbet

Granny's Rice Pudding

Blood orange-infused rice pudding, blood orange gel, citrus textures, dehydrated kiwi, citrus shortbread crumb

Crème Caramel

Vegan espresso crème caramel, pistachio biscotti, rhubarb gel, rhubarb sorbet

Coffee and Petits Fours £5.50

2 COURSES FOR £30 AND £35



Allergens & large font menu available on request. 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