

w i n e p r e s s

Glass of Prosecco & caviar blinis £8

Starter

Hand dived scallop, confit pork belly, Waldorf salad (gf) £9.5

Cromer crab, cucumber & radish salad, dill mayonnaise, squid ink crisp £8

Norfolk Black chicken Caesar salad, smoked Dapple cheese £8

Pressed Dedham Vale ox cheek, salt baked carrot, bone marrow & tarragon jus £8

Carpaccio of beetroot, Binham Blue cheese mousse, rocket & walnut salad, brioche (v) £7

Copy's Cloud cheese, potato & truffle foam, egg yolk purée,
pickled vegetables, sourdough croûte (v) £7

Main

Dedham Vale beef fillet, garlic mashed potatoes, spring greens & carrots, jus (gf) £25

Dingley Dell pork fillet & ham hock, smoked crushed new potatoes, carrot fricassee (gf) £21

Duo of lamb, pomme dauphine, garden peas & wild garlic, jus £23

Chicken breast stuffed with parsley mousse, arancini orzo,
asparagus & broad bean fricassee £21

Poached sea trout, penne rigate, seafood broth, parsley gel £20

Stone bass, Cromer crab gnocchi, sautéed cauliflower, sea lettuce, sauce vierge £20

Smoked tomato & paprika orzo cake, Heritage tomato & asparagus salad,
goats cheese fritters (v) £16

Dessert

Stem ginger panna cotta, poached rhubarb, rhubarb sorbet, oat crumble £7

Jasmine chocolate crèmeux, golden raisins, granola, honeycomb, mint ice cream £7

Coconut parfait, lime marshmallow, pineapple & lemongrass sorbet £7

Hazelnut, coffee & chestnut mille feuille, praline ice cream £8

Honey & almond sponge, burnt honey jelly, apple, crème fraîche sorbet £7

Cheese: Little Black Bomber, Golden Cross goats cheese, Binham Blue, Norfolk Dapple £9



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