

# w i n e p r e s s

## Our sample Tasting Menu

### **Beef tomato tartar**

goats cheese, basil, olives, sourdough croute

*"Vuurberg" White Chenin, Semillon SA*

### **Cromer crab**

cucumber & radish salad, dill mayonnaise, squid ink crisp

*Riesling Reserva, Emiliana CHILE*

### **Roast duck breast & crispy leg croquette**

cherry, spring onion, ruby chard, jus

*Fleurie, Chateau Gaillard FRANCE*

### **Cheeseboard**

Shropshire blue, Copy's cloud, Capricorn goat cheese, smoked Norfolk Dapple

*Cockburn's Ruby Port*

### **Frozen burnt strawberry mousse,**

elderflower & match green tea

*Moscato d'Asti, "Alasia" ITALY*

£60 per person