



Nordic Menu

Beetroot ceviche, Västerbotten liquorice, rye crumbs

Warm potato blini, vendace roe, sour cream

Hand dived scallops, samphire, sea buckthorne curd, juniper dressing

Venison carpaccio, lingonberry, smoked sour cream

~~

Organic barley, oyster mushroom, pickled beetroot

Skrei cod, new potatoes, Greenland prawns, dill foam

Duck magret, baby carrots, rye crumbs, caraway jus

Fillet of beef, potato mousseline, horseradish jus

~~

Milk chocolate, liquorice, sea buckthorn treacle ice cream

White coffee mousse, passion fruit gel & sorbet, brown sugar crumble

Chocolate cremeux, carrot, orange marmalade, caramelized pop corn

Selection of cheeses, sourdough crackers,
quince jelly (supplement £6.50)

A discretionary 12.5% service charge will be added to your bill.
Please contact your waiter if you require any information regarding allergies or intolerances.

