

DINNER

THURSDAY, FRIDAY AND SATURDAY EVENING

A LA CARTE MENU

PLEASE NOTE THAT THE KITCHEN WILL SEND DISHES
AT A PACE THAT SUITS YOUR TABLE AND ORDER.

SNACKS

- MINI SMØRREBROD – A BITE-SIZED DANISH OPEN SANDWICH CANAPE 1.50
- LUCQUES OLIVES, HELFORD CHEESE, BLUSH TOMATO, PICKLED CHILLI 4
- SALT & MIGNONETTE PEPPER ALMONDS 3
- SMOKED COD'S LIVER, BABY GHERKINS, PINZATELLI BREAD STICKS 4

STARTERS

- WARM SMOKED MACKEREL, PICKLED KALE,
TOMATOES, HERBS, CRISPY ONIONS 8
-
- CRAB NOODLE FRITTERS, SOY-PICKLED EGG, SLAW, SESAME 9
-
- SMOKED TROUT PATÉ, SNAPS-CURED SALMON,
SALTED RYE CRISPS, CUCUMBER PICKLE 9
-
- PRAWNS, HORSERADISH CREAM, CAULIFLOWER,
WALNUT OIL, RYE CRISPS 10

MAINS

- GUINEA FOWL, SMOKED HAM HOCK + LEEK PATTY,
CREAMED WHITE ONION, SCALLIONS 16
-
- HALIBUT, PUY LENTILS + KALE, OYSTER MUSHROOM, BERKSWELL 16
-
- ROAST BUTTERNUT SQUASH, CHILLI + PROSOCIANO, SPINACH,
BROWN RICE, TOASTED SEEDS, SKYR 16
-
- PUMPKIN + GINGER VELOUTÉ, MIXED GRAINS, PICKLED PLUM TOMATO,
ZHOUG DRESSING, CRISPY PARSNIP 14

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SIDES

- BEETROOT, CELERIAC + APPLE PURÉE, HAZELNUTS + SEEDS 4
- WARM SPINACH, COURGETTE, PICKLED RED PEPPERS 4

CHEESE

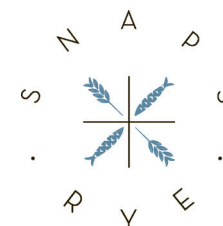
- ONE GOOD CHEESE – PETER'S YARD CRACKERS 7

PUDDING

- GOAT'S CURD PARFAIT, CARAMELISED APPLE COMPOTE, OAT CRUMBLE 7
-
- APRICOT + ALMOND DANISH CUSTARD PUDDING, CREAM 6
-
- ALMOND MILK RICE PUDDING, BERRY COMPOTE, HAZELNUTS + SEEDS 7
-
- HOMEMADE ICE CREAM (3 SCOOPS) 5

DIGESTIF?

DURING OR AFTER PUDDING IS A GREAT TIME TO TRY
OUR LIMITED EDITION OAK SMOKED RYE BREAD SNAPS, MADE BY KELL,
THE PERFECT DIGESTIF – SKÅL!



FOOD ALLERGIES AND INTOLERANCES

BEFORE ORDERING, PLEASE SPEAK TO A MEMBER OF STAFF
ABOUT YOUR REQUIREMENTS.

WE DEPEND ON FRESH, SEASONAL SUPPLIES SO THE MENU
MAY CHANGE A LITTLE ACCORDINGLY.