

# NORSE

Welcome to our new home, we hope you enjoy your visit.

We recommend 3 savoury plates per guest.

Dishes are priced to reflect size and cost of ingredients.

If you would like to order more food at any time please let us know.

## To Start

<b>Pommeau, Christian Drouin (42%)</b> Apple must fortified with calvados to create a great aperitif drink served over ice.	<b>Normandy, France. (50ml)</b>	<b>5.00</b>
<b>Pastis, Tarquin's (42%)</b> A 'Cornish Pastis', it was about the name wasn't it! Enjoy with water - ice optional.	<b>Wadebridge, Cornwall. (50ml)</b>	<b>6.00</b>
<b>Palomino Fino, Bodegas Tradicion (15%)</b> Maximul expression of Fino, aged for up to 10 years. Expressive, saline and moreish.	<b>Jerez, Spain. (70ml)</b>	<b>6.50</b>
<b>2006 Chateau Chalon, Dom Jean-Luc Mouillard</b> Intensely dry and nutty 'Vin Jaune' aged for a minimum of 6 years and 3 months. Very singular.	<b>Jura, France. (50ml)</b>	<b>6.50</b>

## Snacks

Beetroot crisps and whipped smoked curd 3.

Puffed Pork Skin with fermented garlic 3.50

## Bread

Homemade sourdough and herb butter 2.5

# Plates

Ken's Salad	5.	(GF)(V)
Pork cheek, mustard glazed artichoke and pumpkin seed purée	5.	(GF)
Slow cooked duck egg, wild garlic, parsnip and lardo	4.	(GF)(V - omit Lardo)
Hasselback potatoes with Collier's cheddar and brocolli	5.	(GF)(V)
Whitby crab, grape, elderflower puffed rice and dill broth	6.5	(GF)
Lamb shoulder, beetroot, fennel, oat and cultured cream	6.	(GF)
Charred mackerel, chicory, pickled rhubarb and roe scraps	6.	(GF)
Brown butter carrots, watercress, roasted lettuce and bulgar wheat	12.	(V)
King scallops, turnips cooked over pine, leek, elderberry caper and brown butter	15.	(GF)
Cod, asparagus, parsley root and smoked mussel sauce	15.	(GF)
Celeriac baked in hay, mushroom, sea vegetables, beer cream	12.	(V)
Duck breast and leg with fermented plum, hazelnut and salsify	15.	(GF)
Yeast glazed short rib of beef, Jansson's Temptation and greens	16.	(GF)

If you are unsure about wines to select for your meal we'd love to talk with you about some options by the glass or bottle.

## Sweet

Chocolate ganache, pine nut crumb, blackcurrant and buttermilk sorbet 5. (GF)

Skyr cheesecake, gin-compressed strawberry, tonka meringue and strawberry sorbet 5.

## With Dessert

		Glass 50ml
NV Reserve Port, Churchill's (20%) Youthful but well structured, blueberry and eucalyptus.	Douro, Portugal.	4.20
2008 JMK Fortified Shiraz, Kalleske (20%) Deep ruby colour. Notes of fruit cake, cinnamon and chocolate.	Barossa Valley, Australia.	5.40
The Pilot (12.5%) Stewed fruit and woody nose with cinnamon, vanilla and apple on the palate.	Hawkes Bay, New Zealand.	5.00
Encore Noble Riesling. (9.5%) Rich and unctuous in the mouth but retaining a core of acidity.	Waipara, New Zealand.	5.80
Blauer Zweigelt Eiswein (9%) Fresh lemon zest, sweet bread notes. Elegant acidity to balance, long lingering finish.	Kremstall, Austria.	6.50
Pedro Ximenez, Bodegas Tradicion. (15.5%) Aged in solera for a minimum of 20 years, unblended.	Jerez, Portugal.	9.00

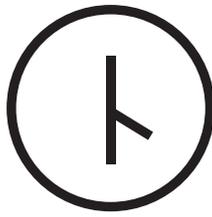
## Hot Drinks

Loose Leaf Tea 3.

English Breakfast | Earl Grey Blue Lady | Egyptian Mint | Green Kombucha

Coffee - French Press 3.

Baltzersen's Blend by North Star Coffee Roasters



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We offer a set lunch menu for the following:

2 Courses: 15.00

3 Courses: 18.00

Additional dishes can be ordered as priced.

## First

Ken's Salad	5.	(GF)(V)
Pork cheek, mustard glazed artichoke and pumpkin seed purée	5.	(GF)
Slow cooked duck egg, wild garlic, parsnip and lardo	4.	(GF)(V - omit Lardo)
Hasselback potatoes with Collier's cheddar and broccoli	5.5	(V)(GF)
Lamb shoulder, beetroot, fennel, oat and cultured cream	6.	(GF)
Charred mackerel, chicory, pickled rhubarb and roe scraps	6.	(GF)

## Second

Brown butter carrots, watercress, roasted lettuce and bulgar wheat	12.	(V)
Cod, asparagus, parsley root and smoked mussel sauce	15.	(GF)
Duck breast and leg with fermented plum and salsify	15.	(GF)
Celeriac baked in hay, sea vegetables, mushroom and beer cream	12.	(V)

## Sweet

Chocolate ganache, pine nut crumb, blackcurrant and buttermilk sorbet	5.	(GF)
Skyr cheesecake, gin-compressed strawberry, tonka meringue and strawberry sorbet	5.	

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## With Dessert

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Encore Noble Riesling. (9.5%) Rich and unctuous in the mouth but retaining a core of acidity.	Waipara, New Zealand.	5.80
Blauer Zweigelt Eiswein (9%) Fresh lemon zest, sweet bready notes. Elegant acidity to balance, long lingering finish.	Kremstall, Austria.	6.50
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## After Lunch

		Glass 25ml
ABK6 VSOP Cognac, Domaine Francis Abecassis. (40%) Stewed fruit and woody nose with cinnamon, vanilla and apple on the palate.	Fins Bois, France.	4.25
Mack, Mackmyra, Sweden. (40%) 'A crowd pleasing single malt aimed at the younger whisky drinker'		4.00
Mackmyra Brukswhisky (41.4%) 'Light blended whisky aged in sherry and bourbon casks.'		4.50
Knappogue Castle 12yr, Ireland. (40%) 'Fruity (apple, citrus, cinnamon) on the nose with a smooth finish.'		4.50
Caol Ila, Islay. (43%) 'Bursting with powerful flavour, Caol Ila Scotch does justice to its Islay home.'		4.50
Nikka Whisky From The Barrel, Japan. (51.4%) 'Floral nose, a touch of orange peel. Spicy, ripe fruit, a tickle of fire and oak.'		5.00
The Dalmore 'The 18', Highlands. (43%) 'Provocative and intense taste experience with an enduring aftertaste of cinnamon'		8.50