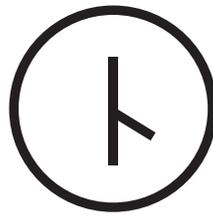


NORSE

À La Carte Menu

4 Jan 18

Available Tue-Sat
5pm - 9pm



NORSE

Welcome to Norse.

Please ask your server if you would like a recommendation.

We really hope you enjoy your visit.

To Start

Pommeau, Christian Drouin (17%) Apple must fortified with calvados to create a great aperitif drink served over ice.	Normandy, France. (70ml)	5.
Sparkling Mead, Northumberland Honey Co. Methode Traditionelle, sweet, floral with delicate effervesence.	England (125ml)	6.
Pineau Des Charentes (17%) Grape must fortified with cognac, aged tens years. Fig, citrus, pear and woody notes.	Cognac, France. (70ml)	5.
Palomino Fino, Bodegas Tradicion (15%) Maximum expression of Fino, aged for up to 10 years. Expressive, saline and moreish.	Jerez, Spain. (70ml)	6.5
2008 Chateau Chalon, Dom Jean-luc Mouillard Intensely dry and nutty 'Vin Jaune' aged for a minimum of 6 years and 3 months. Very singular.	Jura, France. (50ml)	7
Rheum, Cold Hand Winery. Sparkling rhubarb wine, deliciously dry.	Denmark	7.5
Churchills White Port and Tonic Churchills white port, double dutch tonic, served over ice.	Porto, Portugal	6.5

Bread

We serve bread as part of your meal, please request gluten free bread if you require it.

Sourdough with charred onion butter

Add a bowl of our toasted grains with Jerusalem artichoke pureé 3.

Starters

Confit duck yolk, miso mushroom, hen of the woods, Daleside cheddar and pine nut	7. (V)(GF)
Charred mackerel and tartare, kohlrabi, linseed and nasturtium and chive buttermilk	8. (GF)
Smoked lamb shoulder, salt baked turnip, sprouts and caramelised onion	9. (GF)
Duck breast and leg, parsnip, malt puree and fermented cranberry	9.5
Smoked eel rarebit smørbrød, soused mussels and heritage carrot	8.5

Mains

Yeast glazed Jerusalem artichokes, roasted gem lettuce, bulgar wheat and smoked cream	12. (V)
Roasted cabbage, ginger rosemary and black garlic puree, parsley root, puffed rice and cultured cream	13. (V)(GF)
North Sea cod, cauliflower, crispy greens, crab fritter, hasselback potato and shellfish sauce	17.
Pork belly and cheek, roasted squash, salsify and turnip tops	19.
Aged beef striploin, brown butter cooked swede, charred onion, smoked bone marrow and bay sauce	21.

Extras

Hasselback potatoes 4.

Charred Baby Gem 3.5

If you would like a recommendation on which wine to choose to enjoy with your meal we'd love to suggest some options by the glass or bottle.

Many of our dishes can be made gluten free by the omission of an element so do ask if a dish is not marked (GF)

Dessert

Aebleskiver, riskrem, woodruff caramel, sour cherry and apple marigold sugar	7.
Set white chocolate, birch sap cream, buckwheat ice cream, buttermilk gel and pine	7. (GF)
Maple poached apple, pepperkake parfait and miso mallow	7.

With Dessert

		Glass 50ml
NV Reserve Port, Churchill's (20%) Youthful but well structured, blueberry and eucalyptus.	Douro, Portugal.	4.20
2007 LBV Port, Churchill's (20%) Blackberries and wild flowers, with a herbal back-	Douro, Portugal.	7.00
2013 Chaudelune Vin de Glace, Blanc de Morgex (13%) Grapes grown in the shadow of Mont Blanc - mature apple, williams pear, candied lemon and herbal notes	Valle d'Aosta	7.50
Encore Noble Riesling. (9.5%) Rich and unctuous in the mouth but retaining a core of acidity.	Waipara, New Zealand.	5.80
1986 Chenin Blanc, Moulin Touchais. (13.5%) Deep orange-gold with complex russet apple, quince and caramel spice notes.	Loire, France	8.00
Pedro Ximenez, Bodegas Tradicion. (15.5%) Aged in solera for a minimum of 20 years, unblended.	Jerez, Spain.	8.00

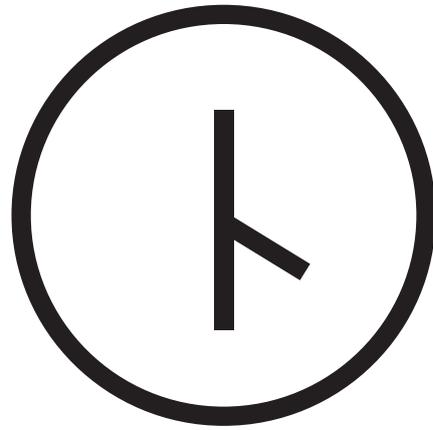
Hot Drinks

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



NORSE

Early Evening and Lunch Menu

4 Jan 18

Available Tue-Fri
5pm - 6.30pm

and

Saturday
12pm - 2pm



NORSE

Lunch and Early Evening Menu

Available:

Sat 12pm - 2pm.

Tue - Fri for guests booked on tables 5pm - 6.30pm.

Starters

- Confit duck yolk, miso mushroom, hen of the woods, Daleside cheddar and pine nut (V)(GF)
- Charred mackerel and tartare, kohlrabi, linseed and nasturtium and chive buttermilk (GF)
- Smoked lamb shoulder, salt baked turnip, sprouts and caramelised onion (GF)

Mains

- Yeast glazed Jerusalem artichokes, roasted gem lettuce, bulgar wheat and smoked cream (V)
- North Sea cod, cauliflower, crispy greens, crab fritter, hasselback potato and shellfish sauce
- Pork belly and cheek, roasted squash, salsify and turnip tops

Desserts

- Aebleskiver, riskrem, woodruff caramel, sour cherry and apple marigold sugar
- Set white chocolate, birch sap cream, buckwheat ice cream, buttermilk gel and pine (GF)
- Maple poached apple, pepperkake parfait and miso mallow

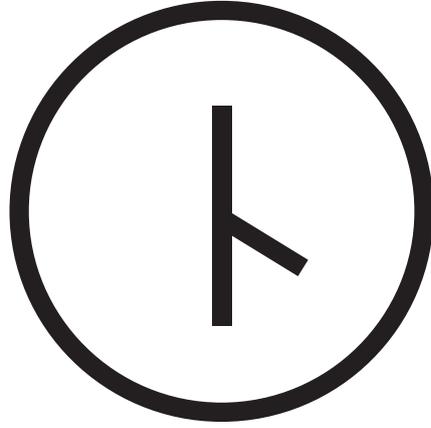
2 courses : 18.00

3 courses : 22.00

Extras

Hasselback potatoes 3.5

Charred Baby Gem 3.5



NORSE

Tasting Menu

4 Jan 18

Available Tue-Thu
from 5pm

and

Fri-Sat
from 7pm



NORSE

Tasting Menu

Trout | Fermented Pear | Radicchio

Pork cheek | Chestnut | Bacon

Potato | Truffle | Chicken

Sourdough | Charred onion butter

Duck Yolk | Celeriac | Rye | Kombu

Eel | Mussels | Carrot

Cod | Salsify | Garlic | Parsnip

Beef | Potato | Onion | Cacao

Risikrem

Apple | Pepperkake | Miso