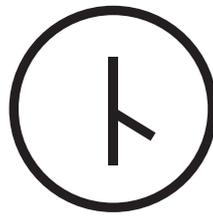


NORSE

À La Carte Menu

1 Mar 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.
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.
Malus X Danica, Cold Hand Winery Apple ice wine. Intense apple, honey and caramel - Served chilled. We also have 200ml sharing bottles.	Denmark (50ml)	7. 25.
Churchills White Port and Tonic Churchills white port, double dutch tonic, served over ice.	Porto, Portugal	6.5

Cocktail

Rhubarb Sour Rhubarb and tonka bean gomme, Maritius white rum, lemon, strawberry, egg white.		9.5
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Wine of The Week

		Glass 125ml	Bottle 750ml
2014 Dornfelder, Ludi Neiss	Pfalz, Germany	5.60	27.00

Bread

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

Sourdough with smoked seaweed butter

Add a bowl of our toasted grains with celeriac pureé 3.

Starters

Toasted garlic velouté Lovage dumplings and onions pickled with apple.	8. (V)(GF)
Confit duck yolk Roasted yukon gold potato, wild garlic and smoked almond	8. (V)(GF)
Seared King Scallops Smoked eel, dill apples, turnip and watercress emulsion.	12. (GF)
Poached and cured sea trout Pickled kohlrabi, linseed crisp with nasturtium and chive buttermilk.	9. (GF)
Nidderdale chicken liver parfait Chicken leg and skin, pickled pear, burnt pear and a chicken fat and pineapple sage aebleskiver.	9.
Quince-glazed pigeon breast BBQ carrot, braised sunflower seeds and sorrel.	9.

Mains

Roasted Cauliflower Feekeh, smoked cream, kohlrabi leaf, pickled juniper.	16. (V)
Apple dashi braised fennel Celeriac, charred onion and sea fennel.	16. (V)(GF)
Norwegian Skrei Cod Roasted jerusalem artichoke, cimé di rapa, scallion and roasted fish bone sauce	22.
Corned Beef Swede cooked in beef fat, fermented lettuce, crispy oyster, cep sauce and gherkin gel.	21. (GF)
Plaice BBQ leek, chervil root, turnip tops and smoked bacon dashi.	22. (GF)
Hogget Loin and Shoulder Juniper pine black pudding, smoked potato puree, january king cabbage and hibiscus.	23. (GF)

Sides

Hasselback potatoes New potatoes scored and cooked in butter, garlic and thyme.	3.5
Charred Lettuce Baby gem compressed in chive oil, charred and served with hazelnut crumb.	3.5

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.

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

Sweet

Frangipane and cherry Rice pudding, pickled cherry and marzipan ice cream.	8.	(V)
Tonka-poached forced Yorkshire rhubarb Custard, brown butter ice cream, dill pollen and almond crumb.	8.	(V)
Aerated chocolate ganache Bergamot, puffed quinoa, skyr ice cream.	8.	(GF)(V)

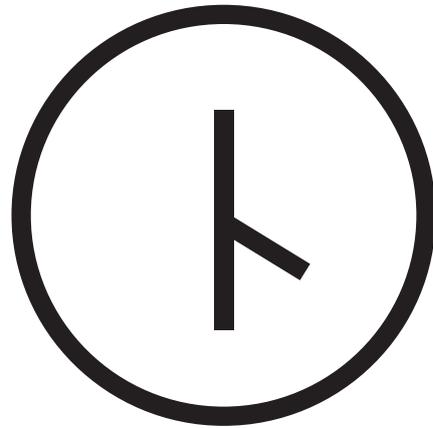
With Dessert

Glass
50ml

2007 LBV Port, Churchill's (20%) Blackberries and wild flowers, with a herbal finish.	Douro, Portugal.	7.
2008 JMK Fortified Shiraz, Kalleske (20%) Deep ruby colour, notes of fruit cake, cinnamon and chocolate.	Barossa Valley	7.5
Encore Noble Riesling. (9.5%) Rich and unctuous in the mouth but retaining a core of acidity.	Waipara, New Zealand.	5.8
1986 Chenin Blanc, Moulin Touchais. (13.5%) Deep orange-gold with complex russet apple, quince and caramel spice notes.	Loire, France	8.
Pedro Ximenez, Bodegas Tradicion. (15.5%) Aged in solera for a minimum of 20 years, unblended.	Jerez, Spain.	8.

Hot Drinks

Loose Leaf Tea English Breakfast Earl Grey Blue Lady Egyptian Mint Green Kombucha	3.
Coffee - French Press Baltzersen's Blend by North Star Coffee Roasters (Can be made decaf on request)	3.



NORSE

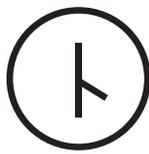
Early Evening and Lunch Menu

1 Mar 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

- Toasted garlic velouté** 8. (V)(GF)
Lovage dumplings and onions pickled with apple.
- Poached and cured sea trout** 9. (GF)
Pickled kohlrabi, linseed crisp with nasturtium and chive buttermilk.
- Nidderdale chicken liver parfait** 9.
Chicken leg and skin, pickled pear, burnt pear and a chicken fat and pineapple sage aebleskiver.

Mains

- Apple dashi braised fennel** 16. (V)(GF)
Celeriac, charred onion and sea fennel.
- Norwegian skrei cod** 22.
Roasted jerusalem artichoke, cimé di rapa, scallion and roasted fish bone sauce
- Corned Beef** 21. (GF)
Swede cooked in beef fat, fermented lettuce, cep sauce and gherkin gel.

Sweet

- Aerated chocolate ganache** 8.
Bergamot, puffed quinoa, skyr ice cream.
- Frangipane and cherry** 8. (V)
Rice pudding, pickled cherry and marzipan ice cream.

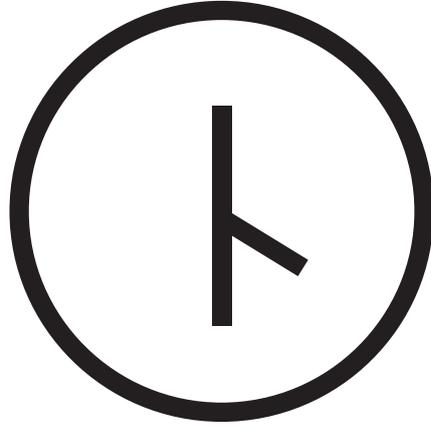
Sides

- Hasselback potatoes** 3.5
New potatoes scored and cooked in butter, garlic and thyme.
- Charred Lettuce** 3.5
Baby gem compressed in chive oil, charred and served with hazelnut crumb.

2 courses : 21.00

3 courses : 25.00

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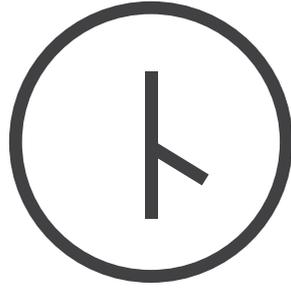
Tasting Menu

1 Mar 18

Available Tue-Thu
from 5pm

and

Fri-Sat
from 7pm



NORSE

Parsley Root | Roasted Onion | Bacon

Gougere | Chicken Liver | Pine

Scallop | Apple | Turnip

Sourdough | Smoked Seaweed Butter | Grains

Duck Yolk | Yukon Gold | Wild Garlic

Sea Trout | Nasturtium | Kohlrabi

Cod | Jerusalem Artichoke | Scallion

Hogget | Black pudding | Hibiscus

Rhubarb | Custard | Brown Butter

Chocolate | Bergamot | Skyr