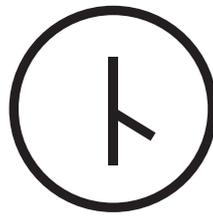


NORSE

À La Carte Menu

30 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.
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 Feminam, Cold Hand Winery Apple ice wine. Intense aroma with apple, honey and caramel on the palate - Served chilled.	Denmark	7.
Churchills White Port and Tonic Churchills white port, double dutch tonic, served over ice.	Porto, Portugal	6.5

Cocktail

Elderberry Old Fashioned Elderberry, bourbon, Rye, Orange and bitters.		9.5
---	--	-----

Wine of The Week

		Glass 125ml	Bottle 750ml
2015 Trousseau, Fruitière Vinicole d'Arbois. (12.5%)	Jura, France	6.00	31.00

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 purée 2.5

Starters

Toasted garlic velouté	7.	(V)
Lovage dumplings and onions pickled with apple.		
Confit duck yolk with 'Hen of the Woods' mushroom	7.	(V)
Miso mushroom pureé, Daleside cheddar and pine nut.		
Smoked eel rarebit	8.5	
Served on pumpernickel bread with soused mussels and heritage carrot.		
Poached and cured sea trout	8.	(GF)
Pickled kohlrabi, linseed crisp with nasturtium and chive buttermilk.		
Nidderdale chicken paté	8.	
Compressed leg and crispy skin, fermented pear served with chicken fat waffle		
Quince-glazed pigeon breast	8.	
BBQ parsnip, braised sunflower seeds and dandelion		

Mains

Glazed Jerusalem artichokes	12.	(V)
Roasted Little Gem, bulgar wheat and smoked cream.		
Hazelnut crusted parsley root	14.	(V)(GF)
Roasted cabbage, pickled leek and fermented garlic pureé.		
North Sea Cod	18.	
Cauliflower, crab fritter, Hasselback potato, broccoli and shellfish sauce		
Nidderdale pork belly and cheek	19.	(GF)
Roasted squash, salsify and Italian broccoli.		
Plaice	20.	(GF)
BBQ leek, chervil root, sea beet and smoked bacon dashi.		
32 Day dry-aged Galloway beef striploin	21.	
brown butter swede, charred onion, smoked bone marrow and bay sauce		

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.		

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.	7. (V)
Tonka-poached forced Yorkshire rhubarb Custard, brown butter ice cream, dill pollen and almond crumb.	7. (V)(GF)
Maple poached apple Miso mallow, crispy oats and gingerbread parfait.	7. (V)(GF)

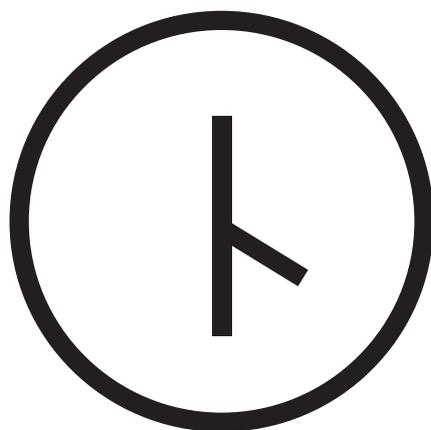
With Dessert

Glass
50ml

NV Reserve Port, Churchill's (20%) Youthful but well structured, blueberry and eucalyptus.	Douro, Portugal.	4.2
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	3.



NORSE

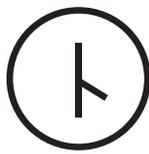
Early Evening and Lunch Menu

30 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

- Toasted garlic velouté** 7. (V)
Lovage dumplings and onions pickled with apple.
- Poached and cured sea trout** 8. (GF)
Pickled kohlrabi, linseed crisp with nasturtium and chive buttermilk.
- Nidderdale chicken paté** 8.
Compressed leg and crispy skin, fermented pear served with chicken fat waffle

Mains

- Glazed Jerusalem artichokes** 12. (V)
Roasted Little Gem, bulgar wheat and smoked cream.
- North Sea Cod** 18.
Cauliflower, crab fritter, Hasselback potato, broccoli and shellfish sauce
- Nidderdale pork belly and cheek** 19. (GF)
Roasted squash, salsify and Italian broccoli.

Sweet

- Frangipane and cherry** 7. (V)
Rice pudding, pickled cherry and marzipan ice cream.
- Maple poached apple** 7. (V)(GF)
Miso mallow, crispy oats and gingerbread parfait.

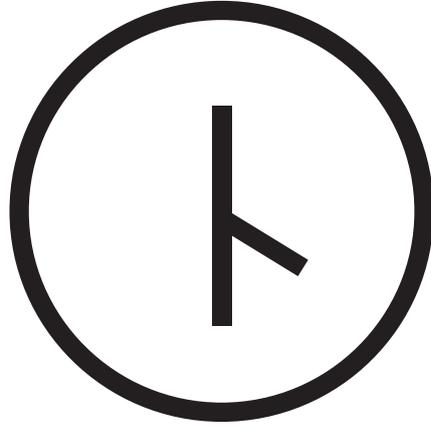
Sides

- 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 : 18.00

3 courses : 22.00

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)



NORSE

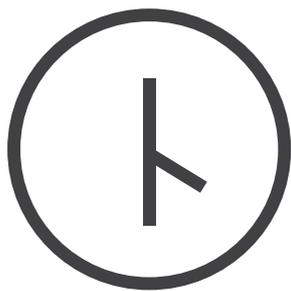
Tasting Menu

30 Jan 18

Available Tue-Thu
from 5pm

and

Fri-Sat
from 7pm



NORSE

Eel | Pumpernickel | Rarebit

Duck | Parsley | Pine

Beetroot | Smoked Cultured Cream

Sourdough | Herb Butter

Duck Yolk | Miso | Mushroom | Curd

Sea Trout | Nasturtium | Kohlrabi

Cod | Crab | Cauliflower

Beef | Marrowbone | Swede

Rhubarb | Custard | Brown Butter

Apple | Miso | Pepperkake