

NORSE

Welcome to our new home, we hope you enjoy your visit.
We recommend 3 savoury plates per guest.
If you would like to order more food at any time please let us know.

To Start

- Pommeau, Christian Drouin (17%)** Normandy, France. (70ml) 5.
Apple must fortified with calvados to create a great aperitif drink served over ice.
- Pineau Des Charentes (17%)** Cognac, France. (70ml) 5.
Grape must fortified with cognac, aged tens years. Fig, citrus, pear and woody notes.
- Choseimai Hard Water Junmai (15%)** Kuze Sake Brewery, Japan. (70ml) 8.2
Spice, cinnamon, nutmeg, coriander, cumin, fire, bitter and bold, round with plenty of power and poise.
- Pastis, Tarquin's (42%)** Wadebridge, Cornwall. (50ml) 6.
A 'Cornish Pastis', it was about the name wasn't it! Enjoy with water - ice optional.
- Palomino Fino, Bodegas Tradicion (15%)** Jerez, Spain. (70ml) 6.5
Maximum expression of Fino, aged for up to 10 years. Expressive, saline and moreish.
- 2008 Chateau Chalon, Dom Jean-luc Mouillard** Jura, France. (50ml) 7.
Intensely dry and nutty 'Vin Jaune' aged for a minimum of 6 years and 3 months. Very singular.

Today's Bread

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

Sourdough bread with dill butter

Add a bowl of our toasted grains with charred onion puree 2.5

Pairs perfectly with a measure of chilled Skåne Akvavit. Skål! 2.

Snack

Crispy smoked lamb shoulder, fermented plum with pickled spruce 3.

Plates

| | | |
|---|-----|---------|
| Ken's Salad | 5. | (GF)(V) |
| Hasselback potatoes, Quicke's cheddar, pickled leek and watercress | 5.5 | (GF)(V) |
| Slow cooked duck egg, cauliflower, sourdough and caper crumb | 5.5 | (V) |
| Whitby crab, cucumber and pea | 7. | (GF) |
| Mackerel tartare, Jersey Royal, smoked beets and chicory | 6. | (GF) |
| Poached sea trout, apple and dill, lemon verbena, green strawberries and oyster emulsion | 7. | (GF)(N) |
| Coal baked kohlrabi, mushroom caramel, sea veg and summer savoury | 12. | (V) |
| Grilled hen of the woods mushroom, asparagus, Yellison's goats cheese and crispy brassica | 10. | (GF)(V) |
| Confit hake, hay baked celeriac, mussels, roasted lettuce and barbequed bone sauce | 14. | (GF) |
| Confit pork, maple glaze, carrot, whey soured onions and burnt apple | 12. | (GF) |
| Nidderdale chicken breast, corn fried leg, mustard glazed turnip and brocolli | 13. | (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, coffee buttercream and Jerusalem artichoke ice cream 5. (GF)

Elderflower parfait, strawberry, lemon cake and nasturium 5.

Sea buckthorn tart with cardamom ice cream 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. | 6.00 |
| 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 |
| Grunen Veltiner Eiswein (9%) Bright golden yellow hue with aromas of fresh citrus zest, pineapple and fruit bread with overtones of tobacco. spice | Kremstall, Austria. | 6.50 |
| 1971 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 |

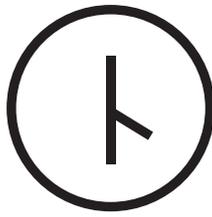
Hot Drinks

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



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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)

Slow cooked duck egg, cauliflower, sourdough and caper crumb 5.5 (V)

Hasselback potatoes, Quicke's cheddar, pickled leek and parsley 5.5 (GF)(V)

Poached sea trout, apple and dill, lemon verbena, green strawberries and oyster emulsion 7. (GF)

Second

Grilled maitake mushroom, asparagus, Yellison's goats cheese and crispy brassica 10. (GF)(V)

Butter poached hake, clams, fermented celeriac, sea aster and shellfish sauce 14. (GF)

Nidderdale chicken breast, corn fried leg, mustard glazed turnip and brocolli 13.

Coal baked kohlrabi, mushroom caramel, sea veg and summer savoury 12. (V)(GF)

Sweet

Chocolate ganache, coffee buttercream and Jerusalem artichoke ice cream 5. (GF)

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

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With Dessert

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| 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 bready 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.

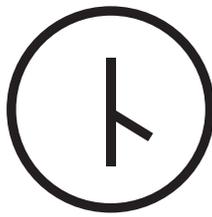
English Breakfast | Earl Grey Blue Lady | Egyptian Mint | Green Kombucha

Coffee - French Press 3.

Baltzersen's Blend by North Star Coffee Roasters

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 |



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| 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) | 7.00 |

Today's Bread

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

Pumpkin and fennel seed bread with seaweed butter

Add a bowl of our toasted grains with charred onion puree 2.5

First

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Slow cooked duck egg, cauliflower, sourdough and caper crumb 5.5 (V)

Hasselback potatoes, Quicke's cheddar, pickled leek and watercress 5.5 (GF)(V)

Poached sea trout, apple and dill, lemon verbena, green strawberries and oyster emulsion 7. (GF)

Second

Grilled hen of the woods mushroom, asparagus, Yellison's goats cheese and crispy brassica 10. (GF)(V)

Confit hake, clams, jerusalem artichoke, mussels, sea aster and barbecued bone sauce 14. (GF)

Nidderdale chicken breast, corn fried leg, mustard glazed turnip and brocolli 13. (GF)

Coal baked kohlrabi, mushroom caramel, sea veg and summer savoury 12. (V)(GF)

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