

DINNER - SNAPS + RYE

SET MENU £38

TO BE TAKEN BY THE WHOLE TABLE

MINI SMØRREBROD - A BITE-SIZED DANISH OPEN SANDWICH CANAPÉ

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SMOKED EEL, POTATO, WATERCRESS, BLACK PUDDING

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CHAR, YELLOW LENTIL + CURRY LEAF FRITTERS, SALT CUCUMBER, SKYR + MUSTARD SEED CHUTNEY

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CIDER-GLAZED PORK CHEEKS, BURNT APPLE, CELERIAC, PICKLED BLACK KALE

OR

DANISH SEA TROUT, PRAWN + BUTTERMILK BISQUE, BRAISED CELERY, NORDIC CAPERS

OR

SAFFRON, FENNEL + LEEK RISOTTO, VASTERBOTTENSOST, CRISP-CRUMBED BB EGG (V)

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ADD ONE GOOD CHEESE, PETER'S YARD CRACKERS +7

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PUMPKIN PANNA COTTA, CLOUDBERRY SYRUP, CANDIED PECANS, GINGER BISCUIT

A LA CARTE MENU

SNACKS

MINI SMØRREBROD - A BITE-SIZED DANISH OPEN SANDWICH CANAPÉ 2

LUCQUES OLIVES, HELFORD CHEESE, BLUSH TOMATO, PICKLED CHILLI 4

SALT & MIGNONETTE PEPPER ALMONDS 3

SMOKED COD'S LIVER, BABY GHERKINS, PINZATELLI BREAD STICKS 4

SMALLER PLATES

BEETROOT + GOAT'S CHEESE, WALNUT, PICKLED MUSHROOM, SEEDS, RYE 8

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SMOKED EEL, POTATO, WATERCRESS, BLACK PUDDING 9

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CRISP-CRUMBED BB EGG, GEM LETTUCE, GREEN PEPPERCORN DRESSING,
PARMESAN, RYE CROUTES 8

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SMOKED TROUT PATÉ, SNAPS-CURED SALMON, SALTED RYE CRISPS, CUCUMBER PICKLE 9

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CHAR, YELLOW LENTIL + CURRY LEAF FRITTERS, SALT CUCUMBER, SKYR + MUSTARD SEED CHUTNEY 9

MAINS

CIDER-GLAZED PORK CHEEKS, BURNT APPLE, CELERIAC, PICKLED BLACK KALE 16

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DANISH SEA TROUT, PRAWN + BUTTERMILK BISQUE, BRAISED CELERY, NORDIC CAPERS 16

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SAFFRON, FENNEL + LEEK RISOTTO, VASTERBOTTENSOST, CRISP-CRUMBED BB EGG 16

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SQUASH, CARROT + CHILLI VELOUTÉ, SPINACH, MIXED GRAINS, PICKLED PLUM TOMATO, ZHOUG DRESSING 14

SIDES

WHITE RADISH, OYSTER EMULSION + HIBISCUS 4

BEETROOT, CELERIAC + APPLE PURÉE, HAZELNUTS + SEEDS 4

WARM SPINACH, COURGETTE, RED PEPPERS 4

CHEESE

ONE GOOD CHEESE - SOMERSET MORN DEW, ONION CHUTNEY, PETER'S YARD CRACKERS 7

PUDDING

PUMPKIN PANNA COTTA, CLOUDBERRY SYRUP, CANDIED PECANS, GINGER BISCUIT 9

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APRICOT + ALMOND DANISH CUSTARD PUDDING, CREAM 6

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HOMEMADE ICE CREAMS + SORBETS (3 SCOOPS) 5