

# SCANDINAVIAN NIGHTS

3 COURSE DINNER // £19.95PP

## STARTER

### House Smoked Pork Meatballs

Chicory, sour-hop mustard gravy & chive hollandaise

### Smoked Haddock Fish Cakes

Dill & gherkin mayo, lemon wedge

### Oven Baked Quinoa, Kale & Butternut Balls

Chilli & lemon marinated goats' curd, smoked red onions, toasted pistachios & lingonberry dressing

### Homemade Potted Rabbit

Nutmeg butter, pickled vegetables & toasted sourdough

## MAINS

### Hot Smoked Mackerel & Roast Beetroot

Buttermilk mash & pickled cucumber

### Marinated & Grilled Chicory, Leeks & Fennel (vg)

Caramelised orange, toasted hazelnuts, roasted red peppers & butternut squash

### Chorizo & Potato Pyttipanna (A Finnish Style Hash)

Roast plum tomatoes, butternut squash, baby spinach & fried eggs

Scandi sides of roast beetroot & pickled cucumber

### Lamb Meatballs, Buttermilk & Goats' Cheese Mash

Mustard gravy, herb crust, sautéed mushrooms, wilted spinach & spring onion

## FANCY A LITTLE SOMETHING EXTRA?

Skinny Fries & Herb Salt 3.75

Creamy Mash 3.75

KuPP. Potato Salad 3.50

Scandi Slaw 3.50

Roast Butternut Squash & Buttered Kale 3.5

Pickled Red Cabbage 3.00

Smoked Onions & Roast Beetroot 3.00

Grilled Leeks & Chicory 3.50

## SWEET

### Lingonberry Mess

Scandi berries, meringue & cream

### Kladdkaka (Sticky Chocolate Cake) & Sweet-Sour Cream

Blueberries & crushed hazelnuts

### Swedish Pancakes, Banana & Salted Caramel

Black treacle Northern Bloc ice cream

### Lightly Toasted Banana Bread

Madagascar Bourbon vanilla ice cream & stem ginger

*\*Courses cannot be substituted*

All prices include VAT. All gratuities are distributed among the restaurant team.

If you have any food or drink allergy or intolerance & would like to know about any allergenic ingredients in our food or products, please speak to a member of our team before placing your order. While we do our very best to accommodate you, unfortunately we cannot guarantee that our kitchens (nor those of our suppliers) are 100% allergen-free.