








Starters

Signature Oysters	Roast bone marrow 22
Single 5	Mushrooms powdered & fermented add Highland Park 12 bone luge.....8
1/2 dozen oysters 28	Venison tartare 20
Dozen oysters 52	Wild rice miso & pickled beetroot
Gravlax 20	Broccoli head 16
Hovmastarsas, cucumber & rye cracker	Sourdough, almond, cured egg yolks
	Half shell prawns 24
	Iceberg lettuce, seaweed butter, finger lime



Mains



-  **Bird:** Rotisserie corn fed chicken, romesco, kale, grains.....36/52
-  **Beast:** Grass fed short rib, onion soubise, pickled rings, grass.....47
-  **Beast:** Roast pork belly, red cabbage, apple miso butter, seeded sauce.....42
-  **Fish:** Whole grilled trout, rainbow chard, pickled green tomatoes, buttermilk....38
-  **Veg:** Stuffed minikin pumpkin, marinated bullhorn pepper, cashew curd.....32

Please let our waitstaff know if you have any allergies or dietaries
 Feature is a nightly limited special that is dry aged on premise cooked in our rotisserie

Feature:

Lamb Chump



\$60

Sides

Pan roasted green beans12
Hazelnut, sherry & garlic
Crispy brussel sprouts12
Fresh cheese curd, pork back fat
Baby potato12
Horseradish, sour cream, dill
Chicken fat corn12
Popcorn & smoked paprika

Desserts

Rotisserie pineapple 16
Molasses, ginger, coconut sorbet
Bone marrow brulee9 ea
Chocolate, smoked marrow, whisky, peated malt tuile
Skånsk Äppelkaka 24
Bread crumb, custard, apple, rye, fire
Cheese selection25/40

Paying by card? The following charges apply: MasterCard Credit 1.3%, MasterCard Debit 1.1%, Visa Credit 1.4%, Visa Debit 1.2%, Amex 1.5%. Public holiday surcharge 15%.