

FREYA \$95 PER PERSON

Gravlax, horseradish cream, radish, pickled green apple, dill Charred venison crudo, malt crumb, spiced honey, walnut, sweet potato crisp, red elk

Roasted beetroot, charcoal crumb, smoked carrot, sage

Whole chicken, swede mash, whole roast shallots, crispy kale, thyme jus Crispy pork belly, leek and speck, pickled fennel, mustard jus, crispy leek, shallot oil

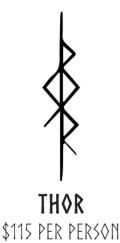
Rainbow trout, eschalot vierge, augavit preserved lemon

Baby potatoes, gherkins, sour cream

Charred broccoli, cashew curd, cured egg yolk, white soy

Red wine poached pear, pistachio praline, blackberry coulis, nectarine, cinnamon meringue

Chocolate brulée, smoked marrow, whisky



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Roasted beetroot, charcoal crumb, smoked carrot, sage

Whole chicken, swede mash, whole roast shallots, crispy kale, thyme jus Crispy pork belly, leek and speck, pickled fennel, mustard jus, crispy leek, shallot oil

Rainbow trout, eschalot vierge, auqavit preserved lemon Signature beef short rib, whisky glaze, skordalia, garlic crisp

Baby potatoes, gherkins, sour cream Charred broccoli, cashew curd, cured egg yolk, white soy

Red wine poached pear, pistachio praline, blackberry coulis, nectarine, cinnamon meringue

Chocolate brulée, smoked marrow, whisky



**ODIN** \$145 PER PERSON

Gravlax, horseradish cream, radish, pickled green apple, dill Charred venison crudo, malt crumb, spiced honey, walnut, sweet potato crisp, red elk

Roasted beetroot, charcoal crumb, smoked carrot, sage Signature roast bone marrow, morcilla, speck powder, bulls blood

Whole chicken, swede mash, whole roast shallots, crispy kale, thyme jus Crispy pork belly, leek and speck, pickled fennel, mustard jus, crispy leek, shallot oil

Rainbow trout, eschalot vierge, auqavit preserved lemon Signature beef short rib, whisky glaze, skordalia, garlic crisp Daily beast feature

Baby potatoes, gherkins, sour cream Charred broccoli, cashew curd, cured egg yolk, white soy

Red wine poached pear, pistachio praline, blackberry coulis, nectarine, cinnamon meringue

Chocolate brulée, smoked marrow, whisky

Available for groups of 8 or more. Please note a discretionary service charge of 10% will be added to the bill.