



BAR FOOD

Fresh Shucked Oysters (GF, DF) Sunrise lime vinaigrette	40/75
Gravlax	29
Fennel cream, beetroot, preserved lemon, aquavit & dill	
Charred Venison	29
Malt crumb, spiced honey, walnut, sprouts	
Roast Bone Marrow (DF)	28
Rye bread, morcilla crumb, speck powder, bullsblood add Talisker 10/ Dalwhinnie 15 bone luge.....	
	16/18
Roasted Celeriac (GF, Vg)	23
Cottage cheese & farro porridge, macadamia, thyme	
Pinnekjøtt	20
Swede mash, spiced honey jus, crispy kale	
Rotisserie Corn-fed Chicken (GF,DF)	42/72
Charred cavolo nero, grapes, parsnip, jus gras	
Charred Broccoli (GF,DF)	19
Almond puree, cured egg yolk, raspberry vinegar	
Baby potato (GF)	19
Horseradish, sour cream	

Please let our waitstaff know if you have any allergies or dietaries.

SEE BAR STAFF
FOR ANY SPECIALS
ON TODAY

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%. Sunday and Public holiday surcharge 15%.

