

Ekte.

NORDIC 3 COURSE MENU £25.00 PER PERSON

Saturday and Sundays from 11h30 to 15h

Prosecco £45.00 | Champagne £65.00

Kids eat free

SMØRREBRØD STARTERS

Classic Danish open sandwich with freshly made toppings on our sourdough rye bread

SMOKED VAR SALMON FROM SEVERN & WYE

Lemon, caper & dill

RARE ROASTED AGED BEEF FROM GLENARM ESTATE

Celeriac, horseradish remoulade, crispy onion & watercress

HERITAGE TOMATO

Heritage tomato with smoked aubergine & marinated feta (vegan option)

MAINS

FRIKADELLER (MEATBALLS)

creamy mash, gravy, pickled cucumber & lingonberries

HOT SALMON

warm potato salad, red onion, capers & skarpsås

KROPPKAKOR

Swedish potato dumplings filled with peas, mint and goat cheese (veg)

PETER HANNAN'S HIMALAYAN SALT AGED 400GR SIRLOIN ON THE BONE

Herb butter & green salad **(+ £13.00 supplement)**

HALF NATIVE CORNISH LOBSTER GRATIN

Västerbotten cheese and mixed leaf **(+ £15.00 supplement)**

DESSERTS

KENTISH STRAWBERRIES WITH VANILLA ICE CREAM

RASPBERRY SORBET (vegan)

VÄSTERBOTTEN CHEESE with chutney & sourdough crispbread **(+ £5.00 supplement)**

Allergens menu available on request. An optional gratuity of 12.5% will be added to your final bill on departure.
VAT is included on food and beverage only at the current rate.

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AQUAVITS & SCHNAPPS

25ml £6.50

Aalborg Jubilaeums • Aalborg Taffel • Aalborg Dild Akvavit
 Nuet Dry Aquavit • O.P. Anderson • Linie • Skåne

EKTE PERFECT SERVES

£9.50

Freya Birch Gin & tonic with fresh chives
 Kongsgaard Raw Gin & tonic with a delicious red apple fan
 Koskue Gin & tonic with navel orange zest
 Kreator Jin & tonic with fresh Sicilian lemon and raspberries
 Lab-Organic Gin & tonic with green apple and rosemary

EKTE NORDIC COCKTAILS

Nuet Negroni • Scandi Old Fashioned • Nordic Espresso
 Jensen's Old Tom Collins • Norwegian Storm • Lingonberry Royal

CHAMPAGNE

Deutz Brut Classic	£10.50	£58.00	£112.00
Deutz Classic Rose		£70.00	£130.00

SPARKLING WINE

Via Vai, Prosecco, Italy	£7.00	£38.00
Lyme Bay Brut Sparkling Wine, Devon, England	£8.50	£45.00

WHITE WINE

Les Petits Clement Sauvignon Mauzac, France, 2019	£5.50	£26.00
Grillo Grillo, Sicily, Italy 2018	£6.00	£30.00
Domaine de la Pepiere, Muscadet Loire, France 2019	£7.00	£38.00
Arndorfer, Gruner Veltliner, Austria 2020	£8.00	£45.00
Gerard Tremblay, Chablis, Gerard Tremblay, France, 2018	£9.00	£52.00
Domaine Gerard Fiou, Sancerre, France 2019	£10.00	£58.00
Domaine Leflaive, Macon-Verze Burgundy, France 2016		£62.00
Puligny-Montrachet Bzikot, Burgandy, France 2019		£99.00

ROSÉ WINE

Domaine La Navicelle, Cotes de Provence, France, 2019	£8.00	£45.00
Bandol Rose, Domaine La Suffrene, Provence, France, 2019	£10.00	£59.00

RED WINE

Merlot Henri Nordoc, Languedoc, France, 2018	£5.50	£26.00
Vignobles Gonnet, Cotes-du-Rhone, France, 2019	£6.50	£36.00
Urbina Crianza, Rioja, Spain 2012	£8.00	£45.00
Tramin Pinot Noir, Alto Adige, Italy 2019	£9.00	£52.00
Villa Guelpa "Longitudine 8-26", Nebbiolo, Italy, 2016	£10.50	£58.00

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