

3 – Course Special Menu

£60 for three courses

We kindly ask that your whole party dine from the same menu

Starters

Poached egg, spinach, spinach & croutons

Chicken liver parfait, almonds, Pedro Ximenez & brioche

Squid, gremolata olivers & capers

Chicken thigh, lovage, onion & lemon

Mains

Celeriac gratin, celeriac gnocchi, buttermilk & salad

Steamed brill, Freyja Garden vegetables, fish sauce & grilled lettuce

Grilled chicken breast, St George Mushrooms, chicken sauce, Jersey Royals & creamed spinach

North Acomb Farm beef fillet, heritage carrots, beans & Hasselback potaoes (£35 supplement)

Desserts

Rhubarb crumble & vanilla ice cream

Horseradish sorbet, warm apple caramel, spelt crumb

Farmhouse cheeses, medlar, Madeira jelly & lavosh (£9 supplement)

Fika

Please advise a mamber of the team if you have any allergies or dietary requiremnts.

An optional 12.5% service charge will be added to your bill – 100% of this goes to the team who served you.

Hjem

Tasting Menu

£105 per person

We kindly ask that your whole party dine from the same menu

Mussels, cucumber & smoked rapeseed oil

Beef tartare, celeriac & parsley

Sardine, potato crisp & tomato

Rainbow trout, jalapeño cream, trout roe & dill

Hjem sourdough & cultured butter

Tempura seabass, lettuce, garlic chives & bottarga

Freyja Garden potato, spring greens, sauerkraut & pancetta

Duck breast, St George mushrooms, asparagus & sorrell

Rhubarb sorbet, meringue & tarragon

Fika

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