

HARVEY NICHOLS

Est.1831

NORSE MENU

A collaboration with Norse and Harvey Nichols Head Chefs
Simon Jewitt and Matthew Horsfield.

APPETISERS

Crispy Jerusalem artichoke, pickled mussel, burnt cream

Puffed pork skin, lovage emulsion

MAINS

Braised ox cheek, smoked beetroot, woodruff broth

Confit yolk, smoked bacon jelly, grilled little gem lettuce

Norwegian Skrei cod, salsify, lovage buttermilk

Venison, Jerusalem artichoke, stout onions, kale

PRE-DESSERT

Rice, cherry, almond

DESSERT

Birch sap, buckwheat, cultured cream

PETIT FOUR

Woodruff caramel waffles