



EKSTEDT

AT THE YARD

FLAMBADOU OYSTER 310kcal 11
beurre blanc, juniper smoked apple

CHICKEN LIVER PARFAIT 628kcal 12
crispy brioche, quince

STARTERS

SMOKED VEAL TARTAR 319kcal
dried egg, wild garlic ice cream

BIRCH TOUCH SCALLOP 270kcal
ember baked leek, smoked trout roe

JUNIPER COOK CUTTLEFISH 250kcal
preserved mushroom, seaweed

SEAWEED SMOKED CARROT 317kcal
fermented carrot, sea buckthorn foam

MAINS

SEAWEED BAKED MONKFISH 560kcal
horseradish, dill potato

JUNIPER SMOKED LAMB SADDLE 620kcal
black garlic, morels, nettles

GRILLED HISPI CABBAGE 410kcal
asparagus, chestnuts, seaweed puree, charcoal cream

PINE SMOKED RIB EYE BEEF ON THE BONE (SHARED FOR 2) 2205kcal
English asparagus, hasselback potatoes, charcoal cream
Supplement 110

DESSERTS

TOASTED ALMOND ICE CREAM 610kcal
poached rhubarb, charcoal torched meringue

WOOD OVEN BAKED COOKIE DOUGH 590kcal
smoked caramel, malt ice cream

WOOD OVEN BAKED TUNWORTH 258kcal
spice pickled rhubarb, smoked honey, crispy bread

3 COURSES 1679kcal 8 5
JOURNEY TO SCANDINAVIA 2239kcal 1 1 5
6 course tasting menu

VOLCANIC WINE PAIRING 1 1 5
EMERGING WINE PAIRING 8 5

A 13.5% discretionary service charge will be added to your bill. All prices are inclusive of VAT. If you have any dietary requirements or food allergies, please inform a member of our team.

6 course | 115

2239 KCAL

FLAMBADOU OYSTER

HAY SMOKED VEAL TARTAR dried egg, wild garlic ice cream

BIRCH TOUCH SCALLOP ember baked leek, smoked trout roe

JUNIPER SMOKED LAMB SADDLE black garlic, morels, nettles

PINE SORBET whey, fermented pine honey

WOOD OVEN BAKED COOKIE DOUGH smoked caramel, malt ice cream

VOLCANIC WINE PAIRING | 115

EMERGING REGIONS WINE PAIRING | 85

3 course | 85

1679KCAL

HAY SMOKED VEAL TARTAR

dried egg, wild garlic ice cream

SEAWEED SMOKED MONKFISH

horseradish, dill potato

WOOD OVEN BAKED COOKIE DOUGH

smoked caramel, malt ice cream

VOLCANIC WINE PAIRING | 75

EMERGING REGIONS WINE PAIRING | 55