

# eldr

*“A celebration of Nordic values and cooking techniques through the best local ingredients, with lots of room for freedom of expression from my chefs. You’ll find plenty that’s inspired by my childhood in Finland, but an equal number of surprises.” – Jenny Warner, head chef*

## **Rye bread, bone marrow butter**

*Sparkling Birch Sap Wine, Sav, Sweden 2018  
Non Alc: Apple & Tea Fizz*

## **Asparagus, morels and Västerbotten**

*Mikkeller, Japanese Rice Lager  
Non Alc: Pantechicon Green Juice*

## **Mackerel, skyr, crispy seaweed**

*G&T By The Sea  
Non Alc: Thomson & Scott Noughty Alcohol Free Chardonnay*

## **Grilled lamb loin, wild garlic, oyster**

*Cinsault, Old Vines, Bechtold Vineyard, Birichino, California, USA 2019  
Non Alc: Americano Spritz*

## **Goats cheese, flowers, smoked honey**

*Riesling Spatlese, ‘Zeltinger Sonnenuhr’, Selbach-Oster, Mosel, Germany 2007  
Non Alc: Pine & cloudberry*

## **Sea buckthorn tartlet, charred meringue**

*Ice Cider, ‘Claim’, Brännland, Sweden 2018  
Non Alc: Sassy Cider, Bio Non Alcoholic 0%*

**Food only, including service £55**

**Drinks pairing, including service £45**

**Non-alcoholic drinks pairing, including service £30**

