PRISES UP CHARGINI LED MORNAYGANA SAUISAGE DAI HIBEE TO TOTILLAS WITH PICKLED AGRARGE, LETTICE SPRING DIMONE KETCHUR AND MISTARD. DOB BOLIMHOS WITH A TWIST, SERVED WITH GOLDONG RAD ARABINANIAN SIGNES IN AN AGEO CHECODAR, NO ARABINANIAN SIGNES IN AN AGEO CHECODAR AND AGEO CHECODAR AND ARABINANIAN SIGNES IN AN AGEO CHECODAR AND AGEO CHECODAR AGE CHECO							
PRISE UNITED DORINGEGIAM SAUSAGE ON THREE CASSUM AND OF CHASTIS MAD THE CHARGE CASE MAD AGED CHASTIS MAD THE CHARGE CASE CHARGE CHASTIS MAD THE CHARGE CHARGE CHASTIS MAD THE CHARGE CHA							
CHARGENILLED MORNEGAMS AUSUAGE ON THREE TOTRILLAS WITH PICKELD CABBAGE, LETTING. CERDIDAN AND ADMINISTRAD. COD BOULMAN KETCHUP AND MUSTARD. ET. COD ROULMTS SWITH A TWIST. SERVED WITH SEAWED TEMPURA AND LIME MAYD. WITH SEAWED TEMPURA AND LIME SALE MAYD. WITH SEAWED TEMPURA MAYD. WITH SEAWED TEMPURA AND LIME MAYD. WITH SEAWED TEMPURA MAYD.			STARTERS ***				
COO CROQUETTES WITH A TWIST, SERVED WITH SEAMED COORDINATES OF THE PARANTS AND ISSERVED WITH FINCED CABBAGE, SESAME SEEDS AND SPRING ONIONS MAINS NEW ORLEANS BURBER SIZE BUTTERMIK FRIED CHICKEN WITH BADY GEM LETTIDEZ COMBAGE SEAVE BUTTERMIK FRIED CHICKEN WITH HAND-CUT CHIPS. SIRRAMCH TOHRS, LIMB GOULDINS, SERVED WITH HAND CUT CHIPS. SIRRAMCH TOHRS, LIMB GOULDINS, SERVED WITH SEAMED SHORED BUTTERMIK FRIED CORD BOULDINS SERVED WITH HAND-CUT CHIPS. CHICKEN GWAFTE BUTTERMIK FRIED CHICKEN, SMALKED BADDN WAFFLE, HORKY AND WINDLEGRAIN MUISTAP BACKIN, SWASS CHEESE, DINION AND OSLU'S SPECIALS ASULE. SERVED WITH HAND-CUT CHIPS. COURSE, LIMB GOULDING SERVED WITH HAND-CUT CHIPS. CHICKEN GWAFTE BUTTERMIK FRIED CHICKEN, SMAKED BADDN WAFFLE, HORKY AND WINDLEGRAIN MUISTAPD SHOULD FROM PART OBELLO MUSHROOM MEETS SHOKED SAMBER, WITH PICKLED CABBAGE, OWN, TO NATIO AND GABLEN MAY SERVED WITH HAND-CUT CHIPS. PULLED BRISKET SUB* 12 HOUR COOKED BEEF BRISKET WITH SEYD CABBAGE SLAW IN A NEW KIRLAND BRICHE SUB SERVED WITH SKINNY FRIES. SANDWICHES PULLED BRISKET SUB* 25 THOUR COOKED BEEF BRISKET WITH SEYD CABBAGE SLAW IN A NEW KIRLAND BRICHE SUB SERVED WITH SKINNY FRIES. SANDWICHES SANDWICHES SANDWICHES SANDWICHES SANDWICHES SANDWICHES SIDES ALADO KYEI A HALLITY SEASONED WITH SEA SALT AND CRACKED BLACK PEPPER. SIDES SALDO KYEI A HALLITY SEASONAL SALDO THAT WILLS COMPLIMENT ANY OF DUR MAIN COURSES. SANDWICH RISK SIVID COMPLIMENT ANY OF DUR MAIN COURSES. SANDWICH RISK SIVID COMPLIMENT ANY OF DUR MAIN COURSES. SANDWICH RISK SIVID COMPLIMENT ANY OF DUR MAIN COURSES. SANDWICH RISK SIVID COMPLIMENT ANY OR OWN AND SCHOOL OF THE SALD SHAP SHAP SHAP SHAP SHAP SHAP SHAP SHAP		CHARGRILLED NORWEGIAN SAUSAGE ON THREE TORTILLAS WITH PICKLED CABBAGE, LETTUCE,	CLASSIC MAC 'N' CHEESE IN AN AGED CHEDDAR AND PARMIGIANO SAUCE, TOPPED	AVOCADO BATTERED IN TEMPURA MIX SERVED			
NEW ORLEANS BURGER \$12.5 BUTTERMILK FRIBE CHICKEN WITH BABY GEM LETTUGE. TOMATO, SPICY CABBAGE SLAW G DARLIC MAYO. SERVED WITH HAND-CUT CHIPS. \$12.5 BY AGED BEEF PATTY. SMOKED STREAMY. \$13.5 BY AGED STREAMY. \$14.5 BY AGED BEEF PATTY. SMOKED STREAMY. \$15.5 BY AGED STREAMY. \$15.5 B		COD CROQUETTES WITH A TWIST, SERVED	4 GLAZED CHICKEN WINGS, SPRINKLED WITH PEANUTS AND SERVED WITH PICKLED	RUSTIC SOUR DOUGH BREAD SERVED WITH BALSAMIC VINEGAR AND EXTRA VIRGIN OLIVE			
NEW ORLEANS BURGER 12.5 BUTTERMILK FRIED CHICKEN WITH BABY GEM LETTINGE, TOMATO, SPICY CABBAGE SLAW 6 GARLIC MAYO. SERVED WITH HAND-CUT CHIPS. 12.5 BORY AGED BEEF PAITY, SMOKED STREAMY BADON, SWISS CHESCE, DINION AND OSLO'S SPECIAL SANCE, SERVED WITH HAND-CUT CHIPS, CIDUIDLE UP FOR 241 PORTBELLO BURGER (V) TEMPURA PORTIDEBLO MUNGHROOM MEETS SMOKED SCAMORZA, WITH PICKLED CABBAGE, DINION, TOMATI AND GARLIC MAYO. SERVED WITH HAND-CUT CHIPS. 12.6 DES SANDWICHES PULLED BRISKET SUB* 12.7 12 HOUR CONKED BEEF PRIKET WITH SPICY OLORS AND OLD PEPPERCON'S AUGUS SERVED WITH SKINNY FRIES. SANDWICHES WITH SAND GRAVER AND PERFECTLY SEASONED WITH SKAS SALT AND GRACKED BLACK PEPPER BLACK PEPPER SIDES SANDCKS SKINNY FRIES (VE) SOND GRAVAR AND PERFECTLY SEASONED WITH SAND GRAVER AND PERFECTLY SEASONED WI			MAINS —				
BADTS SPECIAL SAUCE. SERVED WITH HAND-CUT CHIPS. GOUDLE UP FOR £41 PORTOBELLO BURGER (V) TEMPURA PORTOBELLO MUSHROOM MEETS SMOKED SCAMDRZA. WITH PICKLE O CABBAGE. ONION, TOMATO AND BABLIG MAYO. SERVED WITH HAND-CUT CHIPS. PULLED BRISKET SUB* 28.5 12 HOUR COOKED BEEF BRISKET WITH PPICY CABBAGE SLAW IN A BWE MENLAND BRIOCHE SUB. SERVED WITH SKINNY FRIES. SANDWICHES SKINNY FRIES (VE) CABBAGE SLAW IN A BWE MENLAND BRIOCHE SUB. SERVED WITH SKINNY FRIES. SIDES & SALT AND CRACKED BLACK PEPPER. SIDE SALIAD (VE) WITH SEA SALT AND CRACKED BLACK PEPPER. SIDE SALIAD (VE) WITH SEA SALT AND CRACKED BLACK PEPPER. SIDE SALIAD (VE) WITH SEA SALT AND CRACKED BLACK PEPPER. SIDE SALIAD (VE) WITH SEA SALT AND CRACKED BLACK PEPPER. SIDE SALIAD (VE) WITH SEA SALT AND CRACKED BLACK PEPPER. SIDE SALIAD (VE) WITH SEA SALT AND CRACKED BLACK PEPPER. SIDE SALIAD (VE) WITH SEA SALT AND CRACKED BLACK PEPPER. SIDE SALIAD (VE) WHITE CHOCOLAITE AND VOBHURT MOUSSE. CITRUS GRANTIA, MERINING FRIES (VI) SERVED WITH A SERVERY YOULS. WHITE CHOCOLAITE AND VOBHURT MOUSSE. CITRUS GRANTIA, MERINING FRIES (VI) SEASONED WITH SEA SALT AND CRACKED BLACK PEPPER. SIDE SALIAD (VE) WHITE CHOCOLAITE AND VOBHURT MOUSSE. CITRUS GRANTIA, MERINING FRIES (VI) SEASONED WITH SEA SALT AND CRACKED BLACK PEPPER. SIDE SALIAD (VE) WHITE CHOCOLAITE AND VOBHURT MOUSSE. CITRUS GRANTIA, MERINING FRIES (VI) SEASONED WITH A MANGO MAYO. SERVED WITH A MANGO MAYO. SERVED WITH A MANGO SAUGE GEOCOMUT (VE) CREAM, BABB BUN AND FLAKED ALMONDS. COMPLIMENT YOUR MAIN COURSE. WHITE CHOCOLAITE AND VOBHURT MOUSSE. CITRUS GRANTIA, MERINING FREST VOBLOGE. WHITE CHOCOLAITE AND VOBHURT MOUSSE. CITRUS GRANTIA, MERINING FRIES (VI) SERVED WITH A MANGO SAUGE GEOCOMUT (VE) CREAM, BABB BUN AND FLAKED ALMONDS. COMPLIMENT YOUR MAIN COURSE. WHITE CHOCOLAITE AND VOBHURT MOUSSE. CITRUS GRANTIA MERINING STREAM YAMED OF THE MERINING STREA		BUTTERMILK FRIED CHICKEN WITH BABY GEM LETTUCE, TOMATO, SPICY CABBAGE SLAW &	BEER-BATTERED FISH & CHIPS £13 IPA BEER BATTERED COD GOUJONS SERVED WITH HAND CUT CHIPS, LIME MUSHY PEAS AND	SOUS-VIDE CHICKEN WITH CHORIZO CRUMBLE, TOASTED ALMONDS, BABY GEM, PARMESAN,			
TEMPURA PORTOBELLO MUSHROOM MEETS SMOKED SCAMORZA. WITH PICKLED CABBAGE. ONION, TOMATO AND GARLIC MAYO. SERVED WITH HAND-CUT CHIPS. PULLED BRISKET SUB* 28.5 12 HOUR COOKED BEEF BRISKET WITH SPICY CABBAGE SLAW IN A NEW ENGLAND BRIOCHE SUB. SERVED WITH SKINNY FRIES. SHRIMP SUB* 29 BABY SHRIMPS WITH DASHI MAYO, BABY GEM LETTIJCE, SPRING ONIONS AND BONITO FLAKES IN A NEW ENGLAND BRIOCHE SUB. SERVED WITH SKINNY FRIES. **ALL SUBS ALSO AVAILABLE ON SOURDOUGH. SIDES & SNACKS **ALL SUBS ALSO AVAILABLE ON SOURDOUGH. SIDES & SLALD (VE) A HEALTHY SEASONAL SALAD THAT WILL COMPLIMENT ANY OF OUR MAIN COURSES. **ALL SUBS SERVED WITH A MANGO MAYO. SIDES SERTS OSLO MESS (V) **ALL A (V) **CESTOR ONION RINGS COPE CITALOR GARDAGE CITALOR GARDAGE CHIPS, TORASTED CHAMMADE CHIPS, ROASTED WITH SEASTED SUBALOURI RICE, PEPPERS, PINEAPPLE, PICKLED CABBAGE CHAMMAE BEANS & MANGO MAYO, TOPPED WITH SEASAME SEEDS. **CHRIPY TOMATOES, HOMEN BALLEY, BROWN RICE, PEPPERS, PINEAPPLE, PICKLED CABBAGE CHAMME BEANS & MANGO MAYO, TOPPED WITH SEASAME SEEDS. **CHRIPY TOMATOES, PEPPERS, PINEAPPLE, PICKLED CABBAGE CHAMMADE CHAMMED EASH & MINGO MAYO, TOPPED WITH SEASAME SEEDS. **CHRIPY TOMATOES, PEPPERS, PINEAPPLE, PICKLED CHAMME BEANS & MANGO MAYO, TOPPED WITH SEASAME SEEDS. **CHRIPY TOMATOES, PEPPERS, PINEAPPLE, PICKLED CHAMME BEANS & MANGO MAYO, TOPPED WITH SEASAME SEEDS. **CHRIPY TOMATOES, PEPPERS, PINEAPPLE, PICKLED CHAMMED EASH & MANGO MAYO, TOPPED WITH SEASAME SEEDS. **CHRIPY TOMATOES, PEPPERS, PINEAPPLE, PICKLED CHAMMED EASH & MANGO MAYO, TOPPED WITH SEASAME SEEDS. **CHRIPY TOMATOES, PEPPERS, PINEAPPLE, PICKLED CHAMMED EASH & MANGO MAYO, TOPPED WITH SEASAME SEEDS. **ALL SUBS AS SO AVAILABLE		DRY AGED BEEF PATTY, SMOKED STREAKY BACON, SWISS CHEESE, ONION AND OSLO'S SPECIAL SAUCE. SERVED WITH HAND-CUT	BUTTERMILK FRIED CHICKEN, SMOKED BACON WAFFLE, HONEY AND WHOLEGRAIN MUSTARD	BROCCOLI TEMPURA WITH EDAMAME BEANS, BABY GEM LETTUCE, AVOCADO, CUCUMBER, CANDIED GINGER, SERVED WITH COCONUT	8		
PULLED BRISKET SUB*		TEMPURA PORTOBELLO MUSHROOM MEETS SMOKED SCAMORZA. WITH PICKLED CABBAGE, ONION, TOMATO AND GARLIC MAYO. SERVED	FREE RANGE BRITISH 10oz FLAT IRON STEAK SERVED WITH HAND CUT CHIPS, ROASTED CHERRY TOMATOES, HOMEMADE ONION RINGS	SMOKED SALMON, SPINACH, BARLEY, BROWN RICE, PEPPERS, PINEAPPLE, PICKLED CABBAGE EDAMAME BEANS & MANGO MAYO, TOPPED	W		
12 HOUR COOKED BEEF BRISKET WITH SPICY CABBAGE SLAW IN A NEW ENGLAND BRIOCHE SUB. SERVED WITH SKINNY FRIES. BABY SHRIMPS WITH DASHI MAYO, BABY GEM LETTUCE, SPRING ONIONS AND BONITO FLAKES IN A NEW ENGLAND BRIOCHE SUB. SERVED WITH SKINNY FRIES. *ALL SUBS ALSO AVAILABLE ON SOURDOUGH. SIDES & SNACKS SKINNY FRIES (VE) WITH SEA SALT AND CRACKED BLACK PEPPER. SIDE SALD (VE) A HEALTHY SEASONAL SALAD THAT WILL COMPLIMENT ANY OF OUR MAIN COURSES. OSLO MESS (V) WHITE CHOCOLATE AND YOGHURT MOUSSE, CITRUS GRANITA, MERINGUE AND MINT CRESS. TOPPED WITH ON SOURDOUGH. SIDES ALAD (VE) A GENEROUS PORTION OF OUR HOMEMADE ONION RINGS SERVED WITH A MANGO MAYO. SOURCE SERVED WITH SEA SALT AND CRACKED BLACK PEPPER. BANOFFEE SLIDER (V,N) ONION RINGS SERVED WITH A MANGO MAYO. SOURCE SERVED WITH SEA SALT AND CRACKED BLACK PEPPER. SIDE SALAD (VE) A GENEROUS PORTION OF OUR HOMEMADE ONION RINGS SERVED WITH A MANGO MAYO. SOURCE SERVED WHO CHIEFS (VE) HAND CUT CHIPS (VE) CREAM, BABA BUN AND FLAKED ALMONDS. ONION RINGS (V) A GENEROUS PORTION OF OUR HOMEMADE ONION RINGS SERVED WITH A MANGO MAYO. SOURCE SERVED WITH A MANGO MAYO. SERVED WITH SKINNY FRIES. HAND CUT CHIPS (VE) CHAPLE OF THE MAN COUNTY OF OUR MAIN COURSE. CHOOLATE AND CROCKED BLACK PEPPER. SIDE SALAT AND CRACKED BLACK PEPPER. A SMALLER PORTION TO INDULIGE ON OR TO COMPLIMENT YOUR MAIN COURSE. COMPLIMENT YOUR MAIN COURSE. CHOOLATE AND CRUCKED WITH A MANGO MAYO. SOURCE OF THE MAN COUNTY OF OUR MAIN COURSE (VE) CREAM, BABA BUN AND FLAKED ALMONDS. CHOOLATE AND CRUCKED WITH A MANGO MAYO. SOURCE OF THE MAN COUNTY OF OUR MAIN COURSE (VE) A SMALLE PORTION TO INDULE OF OUR MAIN COURSE. CHOOLATE AND CRUCKED WI		SANDWICHES SANDWICHES					
SIDES & SNACKS SKINNY FRIES (VE)		12 HOUR COOKED BEEF BRISKET WITH SPICY CABBAGE SLAW IN A NEW ENGLAND BRIOCHE	SHRIMP SUB* £9 BABY SHRIMPS WITH DASHI MAYO, BABY GEM LETTUCE, SPRING ONIONS AND BONITO FLAKES IN A NEW ENGLAND BRIOCHE SUB. SERVED	INDIAN SPICED HALLOUMI CHEESE WITH PEPPERS IN A NEW ENGLAND BRIOCHE SUB. TOPPED WITH ALMONDS AND MANGO MAYO.	8		
SKINNY FRIES (VE) ————————————————————————————————————	S. C.		*ALL SUBS ALSO AVAILABLE ON SOURDOUGH.				
CRISP, CRUNCHY AND PERFECTLY SEASONED WITH SEA SALT AND CRACKED BLACK PEPPER. THIN AND CRUNCHY SWEET POTATO FRIES SEASONED WITH SEA SALT AND CRACKED BLACK PEPPER. SIDE SALAD (VE)		SIDES & SNACKS					
A HEALTHY SEASONAL SALAD THAT WILL COMPLIMENT ANY OF OUR MAIN COURSES. A GENEROUS PORTION OF OUR HOMEMADE ONION RINGS SERVED WITH A MANGO MAYO. DESSERTS DESSERTS DANOFFEE SLIDER (V,N)		CRISP, CRUNCHY AND PERFECTLY SEASONED	THIN AND CRUNCHY SWEET POTATO FRIES SEASONED WITH SEA SALT AND CRACKED	HAND CUT AND DOUBLE COOKED, SEASONED			
OSLO MESS (V)		A HEALTHY SEASONAL SALAD THAT WILL	A GENEROUS PORTION OF OUR HOMEMADE	A SMALLER PORTION TO INDULGE ON OR TO	4		
WHITE CHOCOLATE AND YOGHURT MOUSSE, CITRUS GRANITA, MERINGUE AND MINT CRESS. TOPPED WITH RASPBERRY POWDER. WANILLA (V)		DESSERTS —					
CREAMY VANILLA ICE CREAM WITH OUR CHUNKS OF BROWNIE, NESTLED BETWEEN A TRIO OF MOUTH WATERING SORBETS TO HOMEMADE STRAWBERRY COULIS. VANILLA ICE CREAM FINISHED OFF WITH TASTEFULLY CLEANSE YOUR PALLET.		WHITE CHOCOLATE AND YOGHURT MOUSSE, CITRUS GRANITA, MERINGUE AND MINT CRESS.	BANANA, TOFFEE CHANTILLY, VANILLA ICE	DARK CHOCOLATE AVOCADO MOUSSE, FRESH PINEAPPLE IN A MANGO SAUCE & COCONUT ICE	WA\\		
		CREAMY VANILLA ICE CREAM WITH OUR	CHUNKS OF BROWNIE, NESTLED BETWEEN VANILLA ICE CREAM FINISHED OFF WITH	A TRIO OF MOUTH WATERING SORBETS TO	5		
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WEEKEND

OFFERING A FEW MORE DELIGHTS AT THE WEEKEND



WAFFLES

UNTIL 4PM

VEGE CURE (V) ------ £9
TWO ORGANIC EGGS ANY STYLE WITH

AVOCADO, DEEP FRIED HALLOUMI, GRILLED PEPPER, PORTOBELLO MUSHROOMS, CHERRY TOMATOES AND HEINZ BEANS WITH OUR SIGNATURE WAFFLES.

NORDIC CURE ----- £9.5

TWO ORGANIC EGGS ANY STYLE WITH CHORIZO, SMOKED BACON, DEEP FRIED HALLOUMI, AVOCADO, GRILLED PEPPERS AND HEINZ BEANS WITH OUR SIGNATURE WAFFLES.

NUTELLA SPLIT (N) ----- £7

NUTELLA, BANANAS, BUTTERSCOTCH SAUCE AND CANDIED WALNUTS AND CHANTILLY CREAM ON OUR HOMEMADE WAFFLES.



BRUNCH

IINTII 4PN

BENEDICT ----- £

CRISPY BACON OR HAM ON EITHER AN ENGLISH MUFFIN OR HOT BUTTERED SOUR DOUGH TOAST WITH TWO POACHED ORGANIC FREE RANGE EGGS TOPPED WITH HOLLANDAISE SAUCE.

FLORENTINE (V) ----- £6.5

GARLIC BABY SPINACH ON EITHER AN ENGLISH MUFFIN OR HOT BUTTERED SOUR DOUGH TOAST WITH TWO POACHED FREE RANGE EGGS TOPPED WITH HOLLANDAISE SAUCE.

ROYAL

SMOKED NORWEGIAN SALMON ON EITHER AN ENGLISH MUFFIN OR HOT BUTTERED SOUR DOUGH TOAST WITH TWO POACHED FREE RANGE EGGS, TOPPED WITH HOLLANDAISE SAUCE. (ADD SPINACH FOR 50°)



AVOCADO ON RYE (V) ----- £6.5

CRUSHED AVOCADO MIXED WITH CHILLI, CORIANDER, RED ONION AND LIME JUICE ON RYE TOAST, TOPPED WITH A POACHED ORGANIC EGG & LEMON CHEEK. (ADD SALMON FOR £3)



SUNDAY ROASTS =

ONLY SUNDAYS UNTIL 7PM

BAVETTE ROAST BEEF ----- £16

BRITISH BAVETTE ROAST BEEF SERVED WITH ROAST POTATOES COOKED IN GOOSE FAT, PARSNIPS, YORKSHIRE PUDDING, BUTTERED SPRING GREENS, CARROTS AND GRAVY. HALF ROAST CHICKEN ----- £14

SERVED WITH ROAST POTATOES COOKED IN GOOSE FAT, PARSNIPS, YORKSHIRE PUDDING, BUTTERED SPRING GREENS, CARROTS AND GRAVY.

NUTROAST (V, N)----- £13

NUT ROAST WITH HONEY ROASTED
BUTTERNUT SQUASH, TOASTED WALNUTS,
BUTTERED SPRING GREENS, BUNCHED
CARROTS, ROSEMARY ROASTED NEW
POTATOES AND VEGETARIAN GRAVY.

FOOD ALLERGY AND INTOLERANCES - SOME OF OUR FOODS CONTAIN ALLERGENS. PLEASE SPEAK TO A MEMBER OF STAFF FOR MORE INFURMATION. WE CAN'T GUARANTEE THE ABSENCE OF TRACES OF NUTS. $V = VEGETARIAN \ V = VEGETARIAN \$