

RESTAURANT HJEM x FENWICK

Relaxed luxury, seasonal produce with global techniques & spices

HJEM RÖSTIS

Aged beef tartare, parsley, quail's egg & black truffle.....	£9
N25 caviar & black pepper.....	£15
Burrata, tomatoes & basil.....	£7
<i>3 röstis per portion</i>	

SOMETHING EXTRA SPECIAL

Ice cold Hepple X Hjem aquavit & a spoon of N25 caviar.....	£21
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SNACKS

Chicken liver parfait.....	£7
Brioche & Pedro Ximénez	
Hjem fried chicken thigh.....	£10
Kewpie mayo dipping sauce	
<i>Add caviar</i>	£5
Crudités & sunflower dip for 2 to share.....	£12
Gougère (<i>3 per portion</i>).....	£5
Filled with Doddington cheese cream & pickled walnut	
Rockefeller oysters (<i>each</i>).....	£5
Spinach & saké sauce	

STARTERS

Crab toast.....	£18
Brown crab, yuzu, horseradish & pickled red onions	
Salmon sashimi.....	£14
Hjem hot sauce & lemon crème fraîche	
Poached bantam egg.....	£12
Spinach, mushroom velouté & crispy bread	
Beetroot carpaccio salad.....	£11
Balsamic vinegar, walnuts, endive, goat's cheese & pear	
Tarte flambée.....	£14
Pancetta, caramelised onion & Doddington cheese	
<i>Add black truffle</i>	£6

MAINS

Duck frites (for 2 to share).....	£69
Dry-aged duck, brown butter hollandaise, spicy fries & green salad	
Crispy salmon.....	£36
Pan fried salmon fillet, pickled ginger, spring onion, ginger beurre blanc & sushi rice	
Triple cheese tagliatelle.....	£28
Baron Bigod, Parmesan & Doddington cheese, chives & rosemary breadcrumbs	
Sweden vs England.....	£49
180g North Acomb Farm ribeye steak, langoustine tail, peppercorn sauce & Hasselback potatoes	
Lamb Navarin style.....	£44
Seasonal Hexhamshire Organic's vegetables & lamb jus	

DESSERT

Crème brûlée.....	£11
Rum soaked raisins	
Waffle sandwich.....	£12
Vanilla ice cream, raspberries & miso caramel sauce	
Financiers.....	£11
Freshly baked brown butter cakes	
Doughnuts & espresso semifreddo.....	£13
Chocolate tart.....	£14
Baked to order & served with Chantilly cream	