

FREYJA

SAMPLE MENU ONLY - SUBJECT TO CHANGE DUE TO SEASONALITY

Please note this menu is on available for all booking sizes 7+ guests

Fresh oysters

rhubarb, kosho

Mussel

smoked paprika, sherry vinegar, kelp

Lamb tartare

tarragon, muntries, rye

Sourdough & cultured butter

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Freyja waffle

trout roe, smoked sour cream, mixed herbs

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Market fish

mixed herbs, brown butter, lemon

Rib-eye on the bone

beetroot jus

Fermented potatoes

Seasonal vegetables

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Chestnut

rum & raisin, hazelnut, kelp

Our menu's are not vegan friendly, and no alternative vegan menus are available

Freyja only accepts card transactions -

all credit cards will incur 1.5% and amex 1.9% transaction fee

10% large party service charge for groups 10+

20% surcharge on public holidays

