SUNDAY ROASTS

Served from 12pm

Choose from pork, beef, chicken or nut roast

All served with Parsnips, kale, carrots, duck fat roast potatoes and gravy.

GREEN ROOM

Available for private hire

For dinner reservations or private hire, please email
nathalie.walker.wong@oslohackney.com

SUNDAY ROASTS

OSLO HACKNEY
1a Amhurst road
E8 1LL

RESERVATIONS
reservations@oslohackney.com

GENERAL
info@oslohackney.com

LANDLINE
020 3553 4831
**Cocktails**

- **Mojito** £7
  - The origins of the name ‘Mojito’ are very unclear and steeped in mystery. One suggestion comes from the name ‘mojo’, a Spanish verb suggesting wetness. Some say it originates from the word ‘mojo’, meaning spell. Ernest Hemingway wrote of the Cuban drink: “It wasn’t just a drink, it was a symbol of national pride.”

- **Salted Caramel Martini** £7
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- **Boston Sour** £7
  - You know that if a drink has been around for over 100 years it has to be damn good. The whiskey sour was created in 1872 by a gent called Elliott Stubb, and this classic was given an extra fizz by adding egg white, served shaken and strained on the rocks.”

- **Cosmopolitan** £7
  - The cosmopolitan is a relative of cranberry coolers like the Cape Codder. Though often presented far differently, the cosmopolitan also bears a likeness in composition to the Kamikaze cocktail.

- **Old Fashioned** £7
  - The Old Fashioned takes its name from that glassware used for the drink. The origins of the cocktail comes from a drink known as the Whiskey Cocktail. The person responsible for the adaptation and renaming of the drink is unknown.

- **Mai Tai** £7
  - On one fine night in 1944, Trader Vic made two drinks for his friends from Tahiti. After taking one sip his friend, Carrie Guild shouted “Mai Tai – Roa Aé”, which means ‘out of this world’ in Tahitian.

**Oslo Featured Breweries**

- **Camden Hells** £4.50
  - Inspired by Germany, delivered for London. A classic lager that’s exactly what it should be. Easy drinking, crisp and dry with beautiful bubbles.

- **Camden Pale ale** £4.50
  - Like the queen wearing dirty sneakers, its traditionally British with a rock-star twist of american hops.

- **Shoreditch Blonde** £5
  - A light and refreshing blend of English Lager malt, german yeast, and a blend of American and European hops producing a moreish and drinkable blonde beer.

- **Brixton Effra Ale** £5
  - Named after the Effra River which now flows beneath urban Brixton. Our session beer is a smooth amber ale that balances pine, lime and grassy hops. Brewed with five different malts, Effra is complex, rich in colour with a signature flavour. Effra is versatile with food and the perfect thirst quencher.

**Draught Beer & Cider**

- **Oslo Lager - 4%**
  - £3.9

- **Paulaner Munchen Helles - 4.9%**
  - £4.5

- **Grtch - 4.6%**
  - £5.0

- **Kona Big Wave - 4.4%**
  - £5.1

- **Crane IPA - 5.8%**
  - £4.9

- **Cwmendn - 4.3%**
  - £4.5

- **Camden Ink - 4.1%**
  - £4.9

- **Thatchers Gold - 4.8%**
  - £3.9

- **Sambookums Wandle - 2.8%**
  - £3.8

- **Redemption Big Chief - 5.5%**
  - £4.4

- **Five Points Hook - 6%**
  - £5.2

**Bottled Beer & Cider**

- **Heineken Netherlands - 5%**
  - £3.5

- **Brooklyn Lager USA - 5.2%**
  - £4

- **Beer Leo Laos - 5%**
  - £4.5

- **Vedette Extra Blonde Belgium - 5.2%**
  - £4.5

- **Mongozo Netherlands - 3.6%**
  - £4.8

- **Easy IPA USA - 4.7%**
  - £5

- **Anchor California Lager USA - 4.9%**
  - £5.5

- **Koppbarbpear Sweden - 4.5%**
  - £4.5

- **Koppbarb Eldenberger & Lime - 4%**
  - £4.5

- **Koppbarb Strawberry & Lime - 4%**
  - £4.5

**Champagne & Sparkling**

- **Prosecco La Marca Treviso NV**
  - £6
  - £28
  - Italy
  - Pale & elegant, with youthful nose, melon fruity fruit characters. Retains a little bit of mouthwater which balances the crisp acidity & persistent fizz.

- **Paul Drouet Brut N/V Champagne, France**
  - £42
  - Name of Montagne champagne and fine bubble, with a fruity nose dominated by the presence of the Pinot Noir grape.

- **Veuve Clicquot Brut N/V, France**
  - £60
  - Veuve Clicquot ages their non-vintage for almost twice the required time, resulting in a superb marriage of freshness and power, with rich fruit and a mouth filling mousse.

**White Wines**

- **Picpoul Pio d’Isabelle Picpoul de Pinet 2014, France**
  - £4.5
  - £6.5
  - £19
  - France
  - A nose of lemon and lime fruit with a blend of white blossom and green herb notes.

- **San Giorgio Pinot Grigio Roncaglione 2013, Italy**
  - £5
  - £7
  - £20
  - Italy
  - An Italian Pinot Grigio that offers character and class, showing citrus fruit flavors and subtle floral aromas.

- **El Cante Albarino Rias Baixas 2013, Spain**
  - £6
  - £8
  - £23
  - Spain
  - A light, fresh and youthful wine, with a crisp and well-defined citrus backbone, overlaid with subtle hints of stone fruit and mineral.

- **Fathoms Sauvignon Blanc Marlborough 2014, NZ**
  - £7
  - £9
  - £24
  - New Zealand
  - Typical of Marlborough Sauvignon, the bouquet springs from the grape, offering phases of citrus, green grapes and stony notes.

- **Peter Lehmann Riesling Eden Valley 2014, Australis**
  - £8
  - £10
  - £26
  - Australia
  - Match-warming and refreshing with delightful citrus and stone fruit notes.

- **Chablis Cape St Martin Burgundy 2012, France**
  - £9
  - £11
  - £30
  - France
  - Fresh and harmonious palate, with delicately focused fruit character. Longing story returns on the finish.

**Rosé Wines**

- **Torre Alta Pinot Grigio Rosé Veneuto 2013, Italy**
  - £7.5
  - £9.5
  - £24
  - Italy
  - The intense cherry and raspberry fruit result enthusiastically onto the palate, with a fine natural spritz.

- **Chapel Down English Rosé Tenterden 2013, England**
  - £8
  - £10
  - £26
  - England
  - A delicate fruit filled expression. English varietal with its abundance of strawberries and cream.

**Red Wines**

- **Baron de Bussac Languedoc-Roussillon 2013, France**
  - £4.5
  - £6.5
  - £19
  - France
  - Deep and ruby colour is crowned with black cherry fruit.

- **Merlot Reserve Terra Vega Colchagua Valley 2012, Chile**
  - £5
  - £7
  - £21
  - Chile
  - Delicate herbal and cherry aroma with a subtle touch of French oak.

- **St Desir Pinot Noir, Pays d’Oc 2013, France**
  - £6
  - £8
  - £23
  - France
  - Violet and sweet red berries with well integrated oak.

- **San Millan Reserva, Rioja 2010, Spain**
  - £7
  - £9
  - £25
  - Spain
  - Ruby red with sweet berries. Truffle and vanilla aroma with a hint of cream, Tobacco and clove.

- **Chianti Classico Tenimenti Angelini 2012, Italy**
  - £8
  - £10
  - £27
  - Italy
  - Traditional Chianti style with full of red cherry flavours and violet, aromatic acidity, hints of sweet spices and a beautiful long finish.

- **Bottles of Good Wines**
  - £9
  - £11
  - £29
  - Argentina
  - Wine of medium intensity, delivering its cherry, plum and blackberry fruit in a generous and easy-going manner.