

## OYSTERS

Dooncastle oysters, elderflower, shallots, dill 24.00 | 42.00 1/2 doz | doz

## SMÖRGÅSBORD

Pickled and fermented vegetables (V)	6.00
Carrot, caraway, hazelnut (V)	3.00
Celeriac, mustard, lovage (V)	4.00
Beetroot, horseradish (V)	3.00
Shrimp skagen	13.00   26.00
Herring, mustard, glassblower, lingonberry	14.00
Gravlax, mustard, dill sauce	10.00
Blood pudding, lingonberry, lardo	7.00

## STARTERS

Vendace roe “Kalix Löjrom” <i>red onion, sour cream, chives</i>	25.00   47.00   68.00	25g   50g   75g
Matje herring <i>ash potato, sour cream, egg yolk</i>	16.00	
Baby heritage carrot (V) <i>Vasterbotten gnudis, lavender, rye</i>	12.00	
Cured Cornish mackerel <i>beetroot, sour cream, hazelnut, rye brioche</i>	12.00	
Pan seared Orkney island hand dived scallop <i>kohlrabi, plankton</i>	18.00	
Highland venison tartare <i>Dooncastle oyster, pickled cherry</i>	17.00	
Pickled Norfolk quail <i>juniper mayonnaise, heritage pear</i>	17.00	

## MAINS

Icelandic cod <i>girolles, sea herbs, roe, Sandefjord sauce</i>	24.00
Cornish hake <i>parsley root, cep mushroom, dashi</i>	30.00
Grilled wild turbot <i>Conwy mussels, sea buckthorn, potato</i>	36.00
“Longhorn beef” striploin <i>maitake, yeast, lingonberries</i>	35.00
Swedish meatballs <i>lingonberry, pickled cucumber</i>	19.00
Grilled Middle White pork cutlet <i>crab apple, kale, puffed rye</i>	33.00
Roasted celeriac roulade (V) <i>black truffle, hazelnut</i>	28.00

## FOR SHARING

Roasted Aylesbury duck crown, caraway jus	52.00
Houghton Springs trout, Sandefjord sauce	40.00
Salt dough beetroot, vegan demi glace (V)	28.00

## SIDES

Rydberg potato	5.00
Charred hispi cabbage, seeds	7.00
“Rotmos” roots puree	6.00
Jansson’s temptation	6.00
Steamed leek, senap mustard, rye	7.00
Mixed leaf salad	5.00

Please inform your server if you have any allergies we need to be aware of  
Prices include VAT • A discretionary 12.5% Service Charge will be added to your bill

CARD PAYMENTS ONLY