

PRIVATE DINING MENU
£75 / pp

STARTERS

IOW tomato salad

Vasterbotten cheese, chutney, crispy quinoa
or

Matje herring

ash potato, sour cream, egg
or

Lamb tartare

Icelandic wasabi, pickled wild rowanberries, smetena

MAINS

Roasted beetroot roulade (V)

hazelnuts, liquorice, vegan demi glaze
or

Icelandic cod

savoy cabbage, purple carrot, ansjovis sauce
or

“Longhorn beef” striploin

sweetbread, salsify, black trompettes, seaweed “chimichurri”

DESSERTS

‘Kladkakka’ vegan chocolate cake

taragon, sea buckthorn sorbet
or

Strawberry and aquavit pavlova

or

Selection of cheese from Neal’s Yard Dairy

PRIVATE DINING MENU
£55 / pp

SMÖRGÅSBORD

choose two

Potato Salad, trout roe, crispy shallot, dill

Beetroot, horseradish (V)

Blood pudding, lingonberry, lardo

Shrimp skagen

MAINS

Roasted beetroot roulade (V)

hazelnuts, liquorice, vegan demi glaze
or

Icelandic cod

savoy cabbage, purple carrot, ansjovis sauce
or

Swedish meatballs

lingonberry, pickled cucumber

DESSERTS

‘Kladkakka’ vegan chocolate cake

taragon, sea buckthorn sorbet
or

Strawberry and aquavit pavlova

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