

SMÖRGÅSBORD

Pickled and fermented vegetables (v)	6.00		
Potato Salad, trout roe, crispy shallot, dill	4.00		
Beetroot, horseradish (v)	3.00		
Shrimp skagen	13.00		
Herring, mustard, glassblower, lingonberry	14.00		
Gravlax, mustard, dill sauce	10.00		
Black pudding, lingonberry, lardo	7.00		
Vendace roe "Kalix Ljörom"	25.00	47.00	68.00
<i>red onion, sour cream, chives</i>			<i>25g 50g 75g</i>

STARTERS

IOW tomatoes salad	12.00
<i>Vasterbotten cheese, chutney, crispy quinoa</i>	
Matje herring	16.00
<i>ash potato, egg yolk, brown butter</i>	
Cured cornish mackerel, XO sauce	19.00
<i>skyr, baby gem lettuce, attika</i>	
Smoked Devon Eel	19.00
<i>pan seared foie gras, apple, aquavit</i>	
Lamb tartare	16.00
<i>Icelandic wasabi, pickled wild rowanberries, smetana</i>	

MAINS

Icelandic cod	26.00
<i>savoy cabbage, purple carrot, anchovy sauce</i>	
Dry aged "Ike Jime" arctic char	28.00
<i>turnips, samphire, dashi, buckwheat</i>	
"Longhorn beef" striploin	36.00
<i>sweetbread, salsify, black trumpets, seaweed "chimichurri"</i>	
Merryfield dry aged duck breasts	34.00
<i>girolles, damsons, crosnes, umeboshi jus</i>	
Roasted beetroot roulade (V)	19.00
<i>hazelnuts, liquorice, vegan demi glaze</i>	

NORDIC CLASSICS

Swedish meatballs	19.00
<i>lingonberry, pickled cucumber</i>	
Beef Rydberg	26.00
<i>caramelised onion, horseradish cream, confit egg yolk</i>	
Houghten spring trout	28.00
<i>Sandefjord sauce</i>	

SIDES

Rydberg potatoes	5.00
Charred Hispi cabbage, seeds	7.00
Jansson's temptation	6.00
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

PROUDLY CASHLESS - CARD & PLATFORM PAYMENTS ONLY