

SMÖRGÅSBORD

Pickled and fermented vegetables (V)	6.00	
Shrimp skagen	13.00	
Herring, mustard, dill, lingonberry	14.00	
Gravlax, mustard, dill sauce	10.00	25g 50g 75g
Vendace roe "Kalix Løjrom"	25.00 47.00 67.00	
<i>red onion, sour cream, chives</i>		
Black pudding	7.00	
<i>lingonberries, lardo</i>		

STARTERS

Squash salad	12.00
<i>Vegan cheese, chutney, seeds</i>	
Autumn wild mushrooms	19.00
<i>duxelles, dashi</i>	
Langoustine bao bun	18.00
<i>seaweed mayonnaise, pickles, coleslaw</i>	
Dingley dell pork and truffle terrine	12.00
<i>celeriac remoulade, capers, senap, rye</i>	

MAINS

Icelandic cod	26.00
<i>hayselden potato, sea herbs, roe, smoked beurre blanc</i>	
Norwegian Halibut	28.00
<i>cauliflower, lingonberries, brown butter</i>	
Highland Venison loin	38.00
<i>whey cooked salsify, blackcurrant ketchup</i>	
Braised chicory (V)	19.00
<i>chestnuts, warm quinoa salad</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	8.00
Mixed leaf salad	5.00

PROUDLY CASHLESS - CARD & PLATFORM PAYMENTS ONLY

Please inform your server if you have any allergies we need to be aware of
Prices include VAT • A discretionary 13% Service Charge will be added to your bill