

# AQUAVIT

LONDON

## AQUAVITS & TONIC

50ml

Lacko Slotts - Coriander, Dill - Clean and refreshing	10.50
Aalborg Taffel - Caraway, Orange - Complex and Rich	10.50
O.P. Anderson Original - Lime, Lemon, Anise - Fresh and citrus	10.50
Aalborg Dild - Dild, Lemon - Classic and rich	10.50
Hallands Flader - Elderflower - Smooth with a touch of sweetness	10.50
Skåne - Mild cumin, Anise, Fennel - Refreshing spiciness	10.50

## COOLER AND JUICE

Scandi Blossom	6.50
Strawberry & Banana smoothie	5.00
Mango & Pession Fruit smoothie	5.00
Fresh Orange Juice	4.50
Apple	3.00
Pineapple	3.00
Tomato	3.00
Cranberry	3.00
Pink Grapefruit	3.00

## SELECTION OF WINE BY THE GLASS

125ml

<b>SPARKLING</b>	
NV Prosecco Superiore Asolo, Extra Dry, Ca' Morlin, Italy	9.00
NV Charles Heidsieck, Brut Réserve, Champagne, France	16.00
NV Charles Heidsieck Rosé Réserve, Champagne, France	19.00
<b>WHITE</b>	
2017 Riesling Organic, Dreissigacker, Rheinhessen, Germany	9.00
2019 Gavi di Gavi 'Lugarara', La Giustiniana, Piedmont, Italy	10.00
2018 Vouvray Sec, Clos de Nouys, Loire Valley, France	12.00
2013 Schoffweg, Marcel Deiss, Alsace, France	19.00
<b>ROSÉ</b>	
2019 Côtes de Provence, Château Miraval, Provence, France	11.00
<b>RED</b>	
2018 Bourgogne Pinot Noir 'Les Ursulines', Jean-Claude Boisset, France	11.00
2012 Rioja Gran Reserva 'Coto de Imaz', El Coto, Rioja, Spain	13.00
2017 Langhe Nebbiolo, Massolino, Piedmont, Italy	13.00
2016 Cornas 'Patou', Dumien-Serrette, Rhône Valley, France	19.00

## AQUAVITS SHOTS

25ml

O.P. Anderson Original - caraway, anise, fennel	5.00
O.P. Anderson Petronella - apple, cumin, caraway	5.00
Hallands Flader - elderflower	5.00
Skåne - cumin, fennel	5.00
Lacko Slotts - coriander, dil	5.00
Aalborg Dild - dill, lemon	6.00
Aalborg Taffel - caraway, orange	6.00
Gammel Opland - caraway, vanilla, citus	5.00
Lysholm Linie Original - sherry, dry	5.50

## BEER

Schiehallion Craft Lager 4.8% Harviestoun Brewery, Scotland	6.00
Toast Craft Lager 5% Wold Top Brewery, Yorkshire, England	6.50
Curious Session Ipa 4.4% Curious Brewing, Kent, England	5.50

## SET LUNCH

Two courses meal 29.00  
Three courses meal 32.00

Parsnip soup, buckwheat, parsley
Cured Cornish Mackerel, preserved tomato, skyr, rye crumbs
Salmon burger, vasterbotten cheese, tomato, lettuce, pickled cucumber
Braised OX cheeks, Jerusalem artichoke, wild garlic, jus
Pumpkin cheesecake, oat crumble, persimmon jam, pumpkin seed icecream
Selection of sorbets (3 scoops)
Oglesfield cheese, quince, knäckebröd

## AFTERNOON TEA

£70 for two  
from 14:15 to 17:15

<b>SMÖRREBRÖD</b> <i>open sandwiches</i>	<b>HAND-MADE PASTRIES</b> Lingonberry "Ostkakka" "Semla" "Hallongrotta" "Schackrutor"
Cumbria Chicken, charred corn and lingonberry	
Gravlax, cucumber, mustard and dill sauce	
"Gubbrora" ansjovis and egg dip	
Heritage beetroot, horseradish, dill (v)	
<b>FRESHLY BAKED SCONES</b> <i>served with</i> clotted cream, lingonberry jam, cloudberry jam	

## NORDIC CLASSICS

### SMÖRGÅSBORD

Pickled and fermented vegetables (V)	6.00
Herring, mustard, dill, lingonberry	14.00
Shrimp skagen	13.00
Gravlax, mustard, dill sauce	10.00
Black pudding	7.00
Vendace roe "Kalix Ljörom" <sup>25g   50g   75g</sup>	25.00   47.00   67.00

### MAINS

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>	

## WEEKEND BRUNCH

SATURDAY FROM 11.00 AM

Lobster egg benedict	24.00
'Pyttipana' potato hash, aged pork sausage	12.00
Sweet Norwegian omelette	8.00

## DESSERT TROLLEY

Artic bird's nest	9.50
Strawberry and aquavit pavlova	8.00
"Kladdkaka" vegan chocolate cake	9.00
Apple and lingonberry tart	8.00
Confit Jerusalem artichokes	9.50
Selection of cheese from Neal's Yard Dairy	13.00
Selection of sorbet	8.00

## STARTERS

Squash salad <i>Vegan cheese, chutney, seeds</i>	12.00
Langoustine bao bun <i>Seaweed mayonnaise, pickles, coleslaw</i>	18.00
Dingley dell pork and truffle terrine <i>celeriac remoulade, capers, senap, rye</i>	12.00

## MAINS

Icelandic cod <i>hayselden potato, sea herbs, roe, smoked beurre blanc</i>	26.00
Braised chicory <i>chestnuts, warm quinoa salad</i>	19.00
Venison Burger <i>cured bacon, cheddar, pickled cucumber, juniper mayo</i>	20.00

## SIDES

Rydberg potatoes	5.00
Charred hispy cabbage	6.00
Jansson's temptation	8.00
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 13% Service Charge will be added to your bill  
**PROUDLY CASHLESS - CARD & PLATFORM PAYMENTS ONLY**