

AQUAVIT

L O N D O N

COOLERS & FRESH JUICE

Scandi Blossom	6.50
HoHoHo 0	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

SELECTION OF WINE BY THE GLASS

SPARKLING

125ml

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

WHITE

2018 Vouvray sec, Clos de Nouys, Loire valley	12.00
2016 La Rosa Reserva, Quinta de la Rosa, Douro, Portugal	10.00
2018 Bianco Secco, Quintarelli, Veneto, Italy	19.00

ROSÉ

2019 Côtes de Provence, Château Miraval, Provence, France	11.00
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RED

2019 Pinot Noir 'Les Ursulines', Jean-Claude Boisset, Burgundy, France	11.00
2012 Rioja Gran Reserva 'Coto de Imaz', El Coto, Rioja, Spain	13.00
2017 Pommard, Domaine Francois Buffet, Burgundy, France	19.00

SET LUNCH

from 12:00 to 14:15 Tuesday to Friday

Two courses meal 29.00
Three courses meal 32.00

Ask your waiter for today's set lunch

NORDIC CLASSICS

SMÖRGÅSBORD

Selection of Bread and smoked trout roe butter	7.00
Pickled and fermented vegetables	6.00
Roasted Heritage beetroot, smoked vegan cheese	12.00
Herring, mustard, dill, lingonberry	14.00
Gravlax, mustard, dill sauce	10.00
Shrimp Skagen	13.00
Black pudding	7.00
Vendace roe "Kalix Ljörom"	25.00 47.00 67.00
Langoustine bao bun	18.00
Dingley dell pork and truffle terrine	12.00

MAINS

Swedish meatballs	19.00
<i>lingonberry, pickled cucumber, potato mash</i>	
Beef Rydberg	26.00
<i>caramelised onion, onion puree, confit egg yolk, horseradish cream</i>	
Houghton spring trout	29.00
<i>sandjeford sauce, dill, trout roe</i>	
Highland Venison loin	38.00
<i>whely cooked salsify, blackcurrent ketchup, venison jus</i>	
Icelandic cod	28.00
<i>smoked mussels, hayselden potato, black garlic</i>	
Braised chicory	19.00
<i>chestnut puree</i>	

SIDES

Rydberg potatoes	6.00
Charred hispy cabbage	7.00
Jansson's temptation	8.00
Mixed leaf salad	7.00

£70 for two
from 14:15 to 17:15

AFTERNOON TEA

SMØRREBRØD

open sandwiches

Cumbria Chicken, charred corn and lingonberry

Gravlax, cucumber, mustard and dill sauce

"Gubbrora" ansjovis and egg dip

Heritage beetroot, horseradish, dill (v)

HAND-MADE PASTRIES

Lingonberry "Ostkakka"

"Semla"

"Hallongrotta"

"Schackrutor"

FRESHLY BAKED SCONES

served with

clotted cream, lingonberry jam, cloudberry jam

WEEKEND BRUNCH

SATURDAY FROM 11:00 AM TO 15:00

Lobster egg benedict	24.00
'Pyttipanna' potato hash, aged pork sausage	12.00
Sweet Norwegian omelette	9.50

DESSERT

Artic bird's nest	9.50
Tonka bean panna cotta	9.50
Chocolate praline fondant	9.50
Selection of Cheese	13.00
Poached pears cheesecake	9.50
Selection of sorbet	9.50

SWEET WINE AND DIGESTIVE

5ml

Passito 'Baccadoro', Fondo Antico	5.00
2011 Riesling 'Cordon Cut', Mount Horrocks	6.00
NV Ruby Reserve, Quinta do Passadouro	4.50
Limoncello Evangelista, Italy	8.00
Amaretto Disaronno, Italy	8.00
Patron XO Cafe, Mexico	10.00
Baileys, Ireland	8.00
Courvoisier VSOP fine cognac, France	13.00
Ardberg Corryvreckan, Islay	19.00