

AQUAVIT

LONDON

SMÖRGÅSBORD

Selection of bread with smoked cod roe butter	7.00
Isle of Wight tomato salad, pumpkin seed vinaigrette, almond & lemon houmous, basil (vg)	11.50
Selection of house pickled herrings, new potatoes, Västerbotten cheese tarts	16.00
Gin cured "Gravlax", seeded granola, dill mayonnaise, tonic gel	12.50
Shrimp Skagen, toasted sourdough, dill mayonnaise	17.00
Pan fried diver scallops, burnt leeks, fish veloute, dill	23.00
Game & pork terrine, smoked tomato relish, sourdough toast	15.00
Lobster bao bun, gem lettuce & crispy shallots	19.50
Yellowfin tuna tartare, soy & citrus vinaigrette, seaweed cracker	19.50
Vendace roe, sour cream, red onion 25g/50g/75g	35/60/85
Glazed beef cheek, butternut squash purée, pumpkin seed crumble	17.50
6 oysters served with lemon & shallot vinegar, please ask your waiter for the selection of the day	market price

MAINS

Beef Rydberg, caramelised onion, onion purée, 63 degrees egg, horseradish cream	32.50
Swedish meatballs, lingonberries, pickled cucumber, potato mash (served with half buttered poached lobster for an addition of £34)	21.50
Roasted duck breast, honey glazed shallot, celeriac cream, cassis jus	34.00
Icelandic cod, Palourde clams, samphire, saffron butter sauce	35.00
Houghton spring trout, Sandefjord sauce, chive, trout roe	30.00
South coast monkfish, wild wheat, king oyster mushroom, carrot sauce	34.00
Roasted cauliflower, baby courgette, pickled chilli & poached apricots (vg)	22.00

SIDES

Rydberg potatoes, smoked oil, parsley (ve)	6.50
Fine green beans, pickled red onions, toasted almonds (v)	6.50
Jansson's temptation, potato gratin, anchovies, breadcrumbs	8.00
Butter head lettuce & carrot salad, cashews, cumin & orange (vg)	6.50
Truffled mashed potato (v)	9.00

DESSERTS

Arctic Bird's nest, goat cheese parfait	11.00
'Dajm' bar parfait, almond tuille, chocolate sauce	11.00
Kladdkaka, white chocolate ganache, lingonberries (v)	11.00
Apple three ways, oat & cinnamon crumble, whipped custard (vg)	11.00
Baked ostkaka, almonds, cloudberry, vanilla cream (v)	11.00
Selection of 3 cheeses, cloudberry jam, crackers	12.00

Proudly Cashless - card and platform payments only
Please inform your server if you have any allergies we need to be aware of
Prices include VAT • A discretionary 15% Service Charge will be added to your bill

HOUSE COCKTAILS 15

Under the Sea

Nuet, Blue Curacao, Pineapple, Grapefruit bitters, egg white, lemon

Into the Woods

Sapling Vodka, Appleton Estate, Amaretto Disaronno, orgeat

The Golden Stairs

Nuet, St. Germain, Eldeflower cordial, lemon

We've met before?

Akevitt Blank aged, Salcombe Rose, Light Tonic, cucumber

Go on, have a Bite!

Benedectine, Pere Magloire Calvados, red wine, lemon

That's the Tea

Strawberry Liqueur, Campari, Courvoisier, Fevertree Lemonade

Melancholia

Jon Paul Jones, bay leaf syrup, cardamom, lemon peel

The king, is naked!

Macallan 12 double cask, cardamom, lemon, soda

ENKLA SAKER 15

"simple things"

Grapefrukt & solbær

Nuet, Fevertree Light Tonic, fresh grapefruit and berries

UMAMI

gin martini Umami gin, olive

The Macallan Highball

Macallan 12 double cask, Fevertree Soda Water, dill and lemon

ALCOHOL FREE 14

Adrift

Pentire Adrift, Fevertree Mediterranean Tonic Water, rosemary

Seaward

Pentire Seaward, Fevertree Mediterranean Tonic Water, Bay Leaf Syrup

AQUAVIT & TONIC 14

Please find in the Bar Menu the full list

Nuet - Grapefruit, Blackcurrant, Caraway
Skåne - Cumin, Fennel

Nordic Akevitt - Herbal, Chamomile flower

O.P Original - Cumin, Caraway

Aalborg Jubilaemus - Dill, Coriander

BEERS

'Small Beer', Lager 2.1% 6.50

'Small Beer', IPA 2.3% 6.50

Paulaner Munich, Lager 4.9% 7.00

Big Wave, Pale 4.4% 7.00

Paulaner Munich 0ABV, Weissbier 7.00

WINE BY THE GLASS

consult our wine list for LARGE and CARAFES

SPARKLING

Glass 125ml

NV Prosecco Brut, La Cavea, ITALY 11.00

2012 Henriot Brut, Millesimé, Champagne FRANCE 25.00

NV Rosé Sparkling, Candover Brook, Hampshire UK 20.00

WHITE

Glass 125ml

2021 Touraine Sauvignon Blanc, Domaine Joel Delaunay, FRANCE, 10.00

2021 Gavi di Gavi, 'Lugarara', La Giustiniana, Piedmont ITALY 13.00

2020 'La Crema' Chardonnay, Sonoma County, USA 14.00

2015 Chablis 1er Cru, 'Montmains', William Fevre, FRANCE 22.00

ROSÉ

Glass 125ml

2020 Reuilly 'Les Chatillons', Denis Jamain, FRANCE 11.00

2021 Château de Miraval, Provence, FRANCE 13.00

RED

Glass 125ml

2020 'Heritage Collection' Pinot Noir, De Loach, USA 12.00

2019 Rosso di Montalcino, San Polo. Tuscany, ITALY 14.00

2015 Chateau Durfort-Vivens 'Vivens', Bordeaux, FRANCE 20.00

2019 The Steading, Torbreck, Barossa Valley, AUSTRALIA 23.00

SWEET

Glass 50ml

2016 Sauternes, Château Delmond, Bordeaux, FRANCE 7.00

NV Fine Ruby Porto, Sandeman, PORTUGAL 4.50

2017 Passito di Pantelleria 'Ben Rye', Donnafugata, ITALY 15.00

COOLERS & JUICE

Orange Juice 4.50

Cold Pressed Apple 4.50

Cold Pressed Tomato 4.50

Cold Pressed Cranberry 4.50

Cold Pressed Pineapple 4.50

Scandi Blossom 6.50

Bubbly lemonade with elderflower cordial and lingonberries

Hygge 6.50

Homemade Chamomile and flowers blend with cold press Apple

COFFEE

Espresso / Macchiato / Black Americano 4.00

Cappuccino / Latte / Flat White / White Americano 5.00

VINTAGE SINGLE BATCH TEA

Assam Malt 2nd flush 2020 5.00

Hand Rolled Oolong 2020 5.00

Saemidori Kabusecha 2021 5.00

Matcha 5.00

Matcha Latte 6.00

(please specify if Tea or Latte)

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