

# AQUAVIT

— L O N D O N —

## SMÖRGÅSBORD

Selection of bread with smoked cod roe butter	7.00
Salt baked beetroots, pickled blackberries, macadamia nuts & corn salad	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, sea buckthorn 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

Fillet steak, creamed salsify, black trompette mushroom & red wine jus	37.00
Swedish meatballs, lingonberries, pickled cucumber, potato mash (served with half buttered poached lobster for an addition of £34)	21.50
Highland venison, potato & chocolate gnocchi, pear purée, cavolo nero, juniper jus	36.00
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
White Truffle risotto (Alba White Truffle 5gr)	60.00

## SIDES

Rydberg potatoes, smoked oil, parsley (vg)	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 (v)	11.00
Kladdkaka, white chocolate ganache, lingonberries (v)	11.00
Apple in 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

Cashel Blue, Dorstone (unpasteurised), Lincolnshire Poacher (unpasteurised)

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

### Moments Toddy 12

Hot cloudy apple juice, spices, Nuet Moments Toddy

## THE SEVEN DEADLY SINS

### Lust

Mackmyra Brukwhisky, oleo saccharum, lingonberries, earl grey foam

### Gluttony

Antica Formula, Buffalo Trace, Campari, honey, chocolate

### Greed

Finlandia vodka, cinnamon & cloves syrup, english breakfast, clarified milk

### Sloth

Roku gin, Italicus, Noilly Pratt

### Wrath

Whitley Neill, Fernet Branca, Antica Formula, liquorice

### Envy

Cachaca, lemon, apple, Miraculous foam

### Pride

Laphroaig 10, Linie Original, clementine, orange bitter, Miraculous foam

## THE SEVEN VIRTUES

### Chastity

Broken Clock vodka, Noilly Pratt, angostura, apple

### Abstinence

El Rayo tequila, Noilly Pratt, chilli

### Liberality

Roku Gin, Noilly Pratt

### Diligence

58 & CO Apple and Hibiscus gin, Noilly Pratt, cornflower

### Patience

Konik's Tail vodka, Noilly Pratt, olive

### Kindness

Empirical Spirits The Plum, Martini Bianco infused with jasmine

### Humility

Nuet, Velvet Falernum, bergamot, orange

## ALCOHOL FREE 14

### As Above

NLL 'Aegan Sky', oleo saccharum, Fevertree lemonade

### 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 Jubilæmus - Dill, Coriander

## BEERS

'Small Beer', Lager 2.1% 6.50

'Small Beer', IPA 2.3% 6.50

Paulaner, Lager 5% 7.00

Big Wave, Pale 4.4% 7.00

Paulaner Munich 0ABV, Weissbier 500ML 7.00

## WINE BY THE GLASS

consult our wine list for LARGE and CARAFES

### SPARKLING

Glass 125ml

NV Prosecco Brut, La Cavea, ITALY 11

NV Henriot Brut, 'Souverian', Champagne FRANCE 21

NV Rosé Sparkling, Candover Brook, Hampshire UK 20

### WHITE

Glass 125ml

2021 Touraine Sauvignon Blanc, Domaine Joel Delaunay, FRANCE 10

2021 Gavi di Gavi 'Montessoro', Lugarara ITALY 13

2020 'La Crema' Chardonnay, Sonoma County, USA 14

2018 Chassagne Montrachet, Domaine de Montille FRANCE 35

2019 Chablis 1er Cru 'Fourchaume', Corinne Perchaude FRANCE 23

Glass 125ml

### ROSÉ

2020 Reuilly 'Les Chatillons', Denis Jamain, FRANCE 11

2021 Château de Miraval, Provence, FRANCE 13

### RED

Glass 125ml

2020 'Heritage Collection' Pinot Noir, De Loach, USA 12

2019 Rosso di Montalcino, San Polo. Tuscany, ITALY 14

2015 Chateau Durfort-Vivens 'Vivens', Bordeaux, FRANCE 20

2019 The Steading, Torbreck, Barossa Valley, AUSTRALIA 23

### SWEET

Glass 50ml

2016 Sauternes, Château Delmond, Bordeaux, FRANCE 7

NV Fine Ruby Porto, Sandeman, PORTUGAL 4.50

2017 Passito di Pantelleria 'Ben Rye', Donnafugata, ITALY 15

## 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

## 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

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