

AQUAVIT

LONDON

SMÖRGÅSBORD

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| 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

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| Fillet steak, creamed salsify, black trumpet 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 |

SIDES

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| 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

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| 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, Italicus, 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 Jubilaemus - dill, coriander

Ahus - rosemary, caraway

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

Sassy Cider L'Inimitable 5.2% 7.00

Paulaner Munich OABV, Weissbier 500ML 7.00

Sassy Cider OABV 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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