

AQUAVIT

— L O N D O N —

STARTERS

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	13.00
Shrimp Skagen, toasted sourdough, dill mayonnaise	17.00
Pan fried diver scallops, burnt leeks, fish veloute, dill	23.00
Chicken liver parfait, black truffles, spiced kohlrabi, rye brioche	19.00
Lobster bao, chilli & lime mayonnaise, 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, chanterelle mushrooms & red wine jus	37.00
Swedish meatballs, lingonberries, mushrooms, pickled cucumber, potato mash <small>(served with half buttered poached lobster for an addition of £34)</small>	22.00
Roasted rump of Swedish elk, creamed root vegetable "pytt I panna", thyme & juniper jus	37.00
Roasted Scottish cod, haricot beans, parsley, bacon sauce	35.50
Houghton spring trout, Sandefjord sauce, chive, trout roe	30.00
South Coast monkfish, wild wheat, king oyster mushroom, carrot sauce	36.00
Roasted cauliflower, baby courgette, pickled chilli & poached apricots (vg)	22.00

SIDES

Rydberg potatoes, smoked oil, parsley (vg)	7.00
Fine green beans, pickled red onions, toasted almonds (v)	7.00
Jansson's temptation, potato gratin, anchovies, breadcrumbs	8.00
Butter head lettuce & carrot salad, cashews, cumin & orange (vg)	7.00
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

The selection may contain unpasteurized cheese

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

THE DEADLY SINS 15

Lust

Mackmyra Brukwhisky, oleo saccharum, lingonberries, earl grey foam

Gluttony

Antica Formula, Buffalo Trace, Campari, honey, chocolate

Sloth

Roku gin, Italicus, Noilly Pratt

Envy

Cachaca, lemon, apple, Miraculous foam

Pride

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

THE SEVEN VIRTUES 15

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 15

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

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 'Essentiel', Blanc de Blancs Extra Brut, Champagne FRANCE 23

NV Rosé Sparkling, Candover Brook, Hampshire UK 20.00

WHITE

Glass 125ml

2021 Touraine Sauvignon Blanc, Domaine Joel Delaunay, FRANCE, 11.00

2021 Gavi di Gavi 'Montessoro', Lugarara ITALY 13

2020 'La Crema' Chardonnay, Sonoma County, USA 15

2019 Chablis 1er Cru 'Fourchaume', Corinne Perchaude FRANCE 25

ROSÉ

Glass 125ml

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

2021 Château de Miraval, Provence, FRANCE 13

RED

Glass 125ml

2019 Vacqueyras 'Les Christins', Famille Perrin FRANCE 11

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

2015 Chateau Durfort-Vivens 'Vivens', Bordeaux, FRANCE 26

2019 The Steading, Torbreck, Barossa Valley, AUSTRALIA 25

SWEET

Glass 50ml

2019 Muscat, Beaumes de Venise, FRANCE 10

NV Fine Ruby Porto, Sandeman, PORTUGAL 6

2017 Passito di Pantelleria 'Ben Rye', Donnafugata, ITALY 16

COOLERS & JUICE

Orange Juice 5.00

Cold Pressed Apple 5.00

Cold Pressed Tomato 5.00

Cold Pressed Pineapple 5.00

Scandi Blossom 7.00

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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