

AQUAVIT

LONDON

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!

Benedictine, 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 sherry cask, cardamom, lemon, soda

ENKLA SAKER 15

"simple things"

Grapefrukt & solbær

Nuet, Fevertree Light Tonic, fresh grapefruit and berries

UMAMI

gin martini with Plymouth gin infused in capers, 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
POPPELS, London Lager 5% 7.50
POPPELS, American Pale Ale 5.4% 7.50
Peroni Libera 0% ABV 6.00

SMÖRGÅSBORD

Selection of bread with smoked cod roe butter	7.00
Isle of Wight tomato salad, pumpkin seed vinaigrette, almond & lemon houmous, basil (ve)	11.50
Selection of house pickled herrings, new potatoes, Vasterbotten cheese tarts	16.00
Gin cured "Gravlax", seeded granola, dill mayonnaise, tonic gel	11.50
Shrimp Skagen, toasted sourdough, dill mayonnaise	15.50
Pan fried diver scallops, burnt leeks, fish veloute, dill	23.00
Rabbit, black pudding & duck liver terrine, apricot & pistachio dressing, toasted sourdough	15.00
Yellowfin tuna tartare, soy & citrus vinaigrette, seaweed cracker	18.50
Vendace roe, sour cream, red onion 25g/50g/75g	35/60/85
Raw sea bass, citrus dressing, kohlrabi, avocado, chervil & dill	18.50
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 puree, 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	29.50
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
Warm Native lobster salad, new potatoes, green beans & truffle mayonnaise	65.00
Potato & onion "risotto" parsley & tarragon, chives oil, yeast (ve)	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, ansjovis, breadcrumbs	8.00
Little gem salad, cashew nuts & radish (ve)	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	11.00
Marängsviss with English strawberries, meringue & cream, mint cress	11.00
Baked ostkaka, almonds, cloudberry, vanilla cream	11.00
Selection of 3 cheeses, cloudberry jam, crackers	12.00

SELECTION OF WINE BY THE GLASS

SPARKLING

Glass 125ml

NV Prosecco Superiore Asolo, Ca' Morlin, ITALY 10.00
2012 Henriot Brut, Souverian, Champagne FRANCE 18.00
2018 Rosé Brut, Rathfinny, ENGLAND 16.00

WHITE

Glass 125ml

2021 Sauvignon Blanc Gabrielskloof, SOUTH AFRICA, ITALY 11.00
2020 Ribeiro Blanco 'Alter', Galicia SPAIN 12.00
2017 Riesling Grand Cru 'Rosacker', Alsace, FRANCE 13.00
2015 Chablis 1er Cru 'Montmains', William Fevre FRANCE 22.00

ROSÉ

Glass 125ml

2020 Reuilly 'Les Chatillons', Denis Jamain, FRANCE 11.00
2020 Côtes de Provence, Château Miraval, FRANCE 12.00

RED

Glass 125ml

2019 Bourgogne Pinot Noir 'Les Ursulines', FRANCE 11.00
2018 Cabernet Sauvignon, Vasse Felix, Margaret River AUSTRALIA 14.00
2015 Chateau Durfort-Vivens 'Vivens', Bordeaux, FRANCE 20.00
2019 The Steading, Torbreck, Barossa Valley, AUSTRALIA 23.00

SWEET

Glass 50ml

2015 Semillon 'Straw Wine', Vergelegen, Stellenbosh, SA 7.00
2016 Sauternes, Château Delmond, Bordeaux, FRANCE 7.00
NV Ruby Reserve, Quinta do Passaduro, Douro, PORTUGAL 4.50

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
<i>Bubbly lemonade with elderflower cordial and lingonberries</i>	
Hygge	6.50
<i>Homemade Chamomile and flowers blend with cold press Apple Juice</i>	

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)