HOUSE COCKTAILS 15

Under the Sea
Nuet, Blue Curacao, Pineapple, Grapefruit bitters, egg white, lemon
Into the Woods
Sapling Vodka, Appleton Estate, Amaretto Disaronno, orange
The Golden Stairs
Nuet, St. German, Elderflower 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, Campani, Couvreur, Fevertree Lemonade
Melancholia
Jon Paul Jones, bay leaf syrup, cardamom, lemon peel
The king, is naked!
Macallan 12 double cask, cardamom, lemon, soda

ENKL A SAKER 15
“simple things”
Grapefruit & sorbets
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 4
Please find in the Bar Menu the full list
Nuet - Grapefruit, Blackcurrant, Caraway
skále - Cumin, Fennel
Nordic Akevitt – Herbal, Chamomile flower O.P Original - Cumin, Caraway
Aalborg Jubileumus - Dill, Coriander

BEERS
SMALL BEER, Lager 2.1% 6.50
SMALL BEER, IPA 2.3% 6.50
POPPELS, Passion Pale Ale 5% 7.50

SMÖRGÄSBORD

Selection of bread with smoked cod roe butter
Isle of Wight tomato salad, pumpkin seed vinaigrette, almond & lemon houmous, basil (ve)
Selection of house pickled herrings, new potatoes, Vasterbotten cheese tarts
Gin cured “Gravlax”, seeded granola, dill mayonnaise, tonic gel
Shrimp Skagen, toasted sourdough, dill mayonnaise
Pan fried diver scallops, burnt leeks, fish veloute, dill
Rabbit, black pudding & duck liver terrine, apricot & pistachio dressing, toasted sourdough
Yellowfin tuna tartare, soy & citrus vinaigrette, seaweed cracker
Vendace roe, sour cream, red onion 25g/50g/75g
Raw sea bass, citrus dressing, kohlrabi, avocado, chervil & dill
6 oysters served with lemon & shallot vinegar, please ask your waiter for the selection of the day

MANS

Beef Rydberg, caramelised onion, onion puree, 63 degrees egg, horseradish cream
Swedish meatballs, lingonberries, pickled cucumber, potato mash (served with half buttered poached lobster for an addition of £34)
Roasted duck breast, honey glazed shallot, celeriac cream, cassis jus
Icelandic cod, Palourde clams, samphire, saffron butter sauce
Houghton spring trout, Saint Andrews sauce, chive, trout roe
South coast monkfish, wild wheat, king oyster mushroom, carrot sauce
Warm Native lobster salad, new potatoes, green beans & truffle mayonnaise
Roasted cauliflower, baby courgette, pickled chilli & poached apricots (ve)

SIDES

Rydberg potatoes, smoked oil, parsley (ve)
Fine green beans, pickled red onions, toasted almonds (v)
Jansson’s temptation, potato gratin, anisjavis, breadcrumbs
Little gem salad, cashew nuts & radish (ve)
Truffled mashed potato (v)

DESSERTS

Artic Bird’s nest, goat cheese parfait
‘Dajm’ bar parfait, almond tuille, chocolate sauce
Kladdkaka, white chocolate ganache, lingonberries
Marangsviss with English strawberries, meringue & cream, mint cress
Baked ostkaka, almonds, cloudberry, vanilla cream
Selection of 3 cheeses, cloudberry jam, crackers

SELECTION OF WINE BY THE GLASS

SPARKLING
NV Prosecco Superiore Asolo, Ca’ Morlin, Italy 10.00
2012 Henriot Brut, Sauvignon, Champagne France 18.00
2018 Rosé Brut, Ruffinfinny, England 16.00

WHITE
2021 Sauvignon Blanc Gabrielskloof, South Africa, 11.00
2020 Ribeiro Blanco ‘Alteira’, Galicia Spain 12.00
2021 Fiano ‘Zin’, Produttori di Manduria, Italy 13.00
2019 Chablis 1er Cru ‘Moutard’, William Fevre France 22.00

ROSE
2020 Reuilly ‘Les Chatillons’, Denis Jamain, France 11.00
2020 Caves d’Esclans “Whispering Angel” Rose, France 13.50

RED
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
2015 Sammillon ’Straw Wine’, Verigelegen, Stellenbosch, SA 7.00
2016 Sauternes, Château Delmont, Bordeaux, France 7.00
2019 NV Ruby Reserve, Quinta de Passadouro, 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
Bubbly lemonade with elderflower cordial and lingonberries
Hygge 6.50
Homemade Chamomile and flowers blend with cold press Apple Juice

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
Saemidon Kabusecha 2021 5.00
Matcha 5.00
Matcha Latte 6.00

Prices include VAT • A discretionary 15% Service Charge will be added to your bill

Proudly Cashless - card and platform payments only

Please inform your server if you have any allergies we need to be aware of

Please find in the Bar Menu the full list