

WEEKEND LUNCH SET MENU

11AM-3:00PM

3 courses + 1 Aquavit snaps £35

Unlimited Sommelier wine choice £15

Unlimited NV Hambledon clasic cuvée, brut £20

SMÖRGÅSBORD

Shrimp Skagen

OP Anderson Klar, dill, lemon, cumin 25ml

Celeriac, mustard, lovage

Rånäs, bitter orange, cinnamon, cognac 25ml

Matje herring,

potato, sour cream, egg yolk

OP Anderson Original, cumin, anise, fennel 25ml

Mackerel tartare,

sorrel, lumpfish roe

OP Anderson Klar, dill, lemon, cumin 25ml

Liver paté

OP Extra, aquavit with sherry, whiskey 25ml

Gravlax mustard & dill sauce

Hallands fläder, elderflower 25ml

Herrings:

Glassblower, Mustard, Curry

OP Anderson Original, cumin, anise, fennel 25ml

Blood pudding,

lingonberries, bacon, lardo

Östgöta, Barley malt, raisins, honey 25ml

MAINS

Cod, shrimps, cucumber, dill

Duck breast, quince jelly, pickled blueberries, salsify

Swedish meatballs, lingonberries, pickled cucumber

Kroppkakor, wild mushrooms, lingonberries

Veal cheek, dill, salt-baked onions

DESSERTS

Rhubarb crumble, toasted hay ice cream

Rosehip soup, almond ice cream, almond cake, rum

Selection of cheese from Neal's Yard Dairy

Swedish pancakes, blueberries, cream

*Please inform your server if you have any allergies we need to be aware of
Prices include VAT • A discretionary 12.5% Service Charge will be added to your bill*