



This menu is our interpretation of Nordic cuisine based on our travels throughout the Scandi regions. It is an exploration of how traditional techniques such as pickling, smoking & curing can find a place in our modern kitchens. The food at KuPP is honest, colourful & health aware. This is the way we love to dine & socialise with our friends & family. Its all that we love. Shared.

SMÖRGÅSBORDS 25.95

Our Sharing 'Bords' are perfect to graze & share between two or more.

Meatball. Bord

Signature smoked pork meatballs, sour-hop mustard gravy, chive hollandaise; Venison meatballs, red currant gravy & horseradish; Lamb meatballs, mustard gravy, goats' cheese & herb crust; Lingonberry jam; Pickled cucumber; Sourdough

Veggie. Bord

Wild mushroom & tarragon tart; Oven baked quinoa, kale & butternut balls; Chilli, lemon & goats' curd dip; Smashed avocado, lemon & smoked salt; Dill beetroot & balsamic pickled eggs; Danish Blue, roast beetroot & smoked onions; KuPP. potato salad; Pickled vegetables; Knäcke crispbread, rye & sourdough

Fiske. Bord

Beetroot & dill cured gravadlax; Smoked mackerel croquettes & horseradish mayo; Smoked Haddock fiske balls, herb & caper dressing; Nordic Skagen prawns (Scandi prawn cocktail); KuPP. potato salad; Pickled vegetables; Knäcke crispbread, rye & sourdough

KuPP. Bord

Signature house smoked pork meatballs, sour hop mustard gravy, chive hollandaise; Potted rabbit & pulled pork, nutmeg butter; Cold smoked Scottish salmon; Dill beetroot & balsamic pickled eggs; Västerbotten cheese; KuPP. potato salad; Pickled vegetables; Knäcke crispbread, rye & sourdough

GRAZE 4.95 / 3 for 12.95

Dill Beetroot & Balsamic Pickled Eggs (v)
Crispy shallots, mustard cress mayo & smoked salt

Smoked Mackerel Croquettes

Horseradish mayo

Västerbotten Cheese & Spring Onion Croquettes (v) Lemon hollandaise sauce

Oven Baked Quinoa, Kale & Butternut Balls (v)

Chilli & lemon marinated goats' curd, smoked red onion & lingonberry dressing

Smoked Haddock Fish Bites

Scandi tartare sauce & lemon

Sticky Hops & Grain Mustard Pork Belly Bites

Pickled red cabbage & cress

Bread 'Bord', Rye, Sourdough & Leksands knäcke Crispbread (v) 4.00 English butter, smoked salt & goats' curd spread

Crushed Avocado & Leksands knäcke Crispbread (v) 6.50 Smoked salt, chilli & lemon

House Smoked Pork Meatballs 7.50

Chicory, sour hop mustard gravy & chive hollandaise

Nordic Skagen Prawns, Pan Fried Sourdough 7.50 (Scandi prawn cocktail) Soured cream, herbs & lemon

Homemade Potted Rabbit & Pulled Pork 8.00

Nutmeg butter, pickled vegetables & toasted sourdough

Beetroot & Dill Gravadlax OR Scottish Cold Smoked Salmon 9.50 Lemon, pickled cucumber & caper salad, Leksands knäcke crispbread

SALADS

Buddha Bowl (v) 11.00

Bulgur wheat, avocado, soft boiled egg, dill cream cheese, blistered cherry tomatoes, mushrooms, spinach, pistachios & lemon oil

Chilli, Lemon Marinated Goats' Curd & Quinoa (v) 11.00 Baby plum tomatoes, shaved red onion & dressed salad leaves

Warm Roasted Butternut & Wilted Kale (v) 11.50

Roast tomatoes, aged Danish blue, rye bread croutons, toasted pistachios, smoked onions & lingonberry dressing

ADD Grilled Chicken Breast 3.50 / Smoked Mackerel 3.00

House Smoked Mackerel & Beetroot Salad 12.00

Cracked wheat, dill & beetroot pickled egg, chopped radish, green leaves, horseradish, cucumber, yoghurt & goats curd dressing

MEATBALLS

Signature Smoked Pork Meatballs, Honey & Mustard Creamy Mash 13.50 Sour-hop cream sauce, lingonberry jam, pickled cucumber & red cabbage

Venison Meatballs & Horseradish Mash 14.50 Red currant gravy, pickled pumpkin & buttered kale

Lamb Meatballs, Buttermilk & Goats' Cheese Mash 14.00 Mustard gravy, herb crust, sautéed mushrooms, wilted spinach & spring onion

Grilled Lemon Thyme Marinated Fennel & Leek 12.00 Butternut & bulgur wheat risotto, Danish blue

ADD Grilled Chicken Breast 3.50

36hr Marinated Flat Iron 8oz Steak 15.50 Hasselback Potato OR Skinny Fries, wilted spinach, mushrooms, coffee mustard & dill sauce

KuPP. Signature 7oz Beef Burger, Skinny Fries & Scandi Slaw 12.00

Our special burger sauce, tomato, lettuce & potato bun ADD Streaky Danish bacon 1.50 / Västerbotten cheese 2.00

7oz Venison Burger, Skinny Fries & Scandi Slaw 13.50

Smoked red onions, roast beetroot, Danish Blue cheese sauce & potato bun ADD Streaky Danish bacon 1.50

Our Proper Pork Sausage Swede Dog & Skinny Fries 10.50

Pickled cabbage, Scandi slaw, Bostongurka & sweet mustard

ADD Nordic Skagen prawns 2.50 / Västerbotten cheese 2.00 / Crispy shallots 1.00 PIMP YOUR DOG LIKE A SWEDE - Add it all 4.00

Smoked Pork Meatball Smørrebrød (open sandwich on Sourdough) 11.00 Lingonberry jam, Västerbotten cheese & skinny fries

The Mighty 'KuPP Klub' & Skinny Fries 12.00

Torn roast chicken, smoked streaky Danish bacon, tomatoes, crushed avocado, soft boiled egg & mustard mayo

Chorizo & Potato Pyttipanna (A Finnish Style Hash) 13.00 Roast cherry tomatoes, butternut squash, baby spinach & fried eggs Scandi sides of roast beetroot & pickled cucumber

Smoked Onion, Mushroom & Fennel Puffed Pastry Tart (vg) 12.50 Beetroot chutney, toasted pistachios, lingonberry dressing & sweet potato fries

Salted Puff Pastry Baked Salmon Coulibiac 17.95

KuPP. potato salad, pickled vegetables & coffee, mustard & dill sauce

WHAT IS COULIBIAC?

A Nordic style salmon en croute, cooked fresh daily using layers of whole sides of salmon & wrapped in a salted puff pastry. This is a KuPP speciality. Once it's gone, we just have to wait until tomorrow.

Breaded Plaice, Crispy New Potatoes & Nordic Skagen Prawns 15.50 Spring onion, pea & citrus salad

Marinated Slow Cooked Pork Belly & Tea Infused Prune & Apricot Puree 14.50 Hasselback potato, kale, peas, beer & mustard gravy

Skinny Fries & Herb Salt 3.75 / Sweet Potato Fries & Horseradish Mayo 4.00

3.50 or / 3 for 9.00 -

Creamy Mash

KuPP. Potato Salad sourcream, dill, red onion, chives & grain mustard

Scandi Slaw, mixed cabbage, parsley, chia & sesame seeds

Seasonal House Salad

peas & peashoots, cucumber, shaved Västerbotten cheese & fennel Roast Butternut Squash buttered Kale & Dukkah

Pickled Red Cabbage

lingonberry dressing & crushed pistachios

Smoked Onions & Roast Beetroot

Grilled Leeks & Fennel lemon & thyme marinade

PLEASE NOTE

REAKFAST MENU

KuPP's menu is 'Nordic inspired' & was born through a desire to showcase the diversity of products available across the Nordic region. Honesty & simplicity have been our inspiration & we are proud to be serving freshly produced food with strong provenance that is colourful & health aware.

This is the food we love. Our Culture. Shared.

Toasted Sourdough, Rye & Leksands Knäcke crispbread (v) 4.50 Lingonberry jam & churned butter

Wessex Mill Porridge (v) 4.75
Organic milk, prunes, apricots & raisins soaked in Earl Grey tea, cardamom sugar

Super Green Smoothie Bowl (v) 7.50
Blueberries, raspberries, toasted quinoa, chia seeds & hazelnuts

Lightly Toasted Banana Bread (v) 5.50 Cinnamon ricotta & blossom honey

Crushed Avocado & Sourdough 8.50

Vine roasted tomatoes, chilli smoked salt & lemon oil

Cardamom Sugar Swedish Pancakes (v) 7.50 Sweet-sour cream & lingonberry sauce

Marinated Flat Iron & Egg 12.50

8oz steak, fried egg & skinny fries

Sautéed Wild Mushrooms, Wilted Spinach & Poached Egg 8.50

Sourdough toast, balsamic & lemon

Spicy Poached Eggs (v) 8.50

Spiced butter, natural yoghurt, fresh chives & sourdough

Sautéed Crispy Potato & Chorizo 9.50 Roast plum tomatoes, butternut squash, baby spinach & fried egg

Cold Smoked Scottish Salmon & Soft-Boiled Eggs 9.75

Rye bread, cream cheese & dill

Breakfast Budda Bowl 8.50

Bulgar wheat, avocado, soft boiled egg, blistered cherry tomatoes, mushrooms, spinach, pistachios & lemon oil

BREAKFAST 'BORD' 12.50

Cold smoked salmon, smoked Sussex ham, Västerbotten cheese, Lingonberry jam, seasonal citrus, Sussex churned butter, toasted breads & Leksands Knäcke crispbread

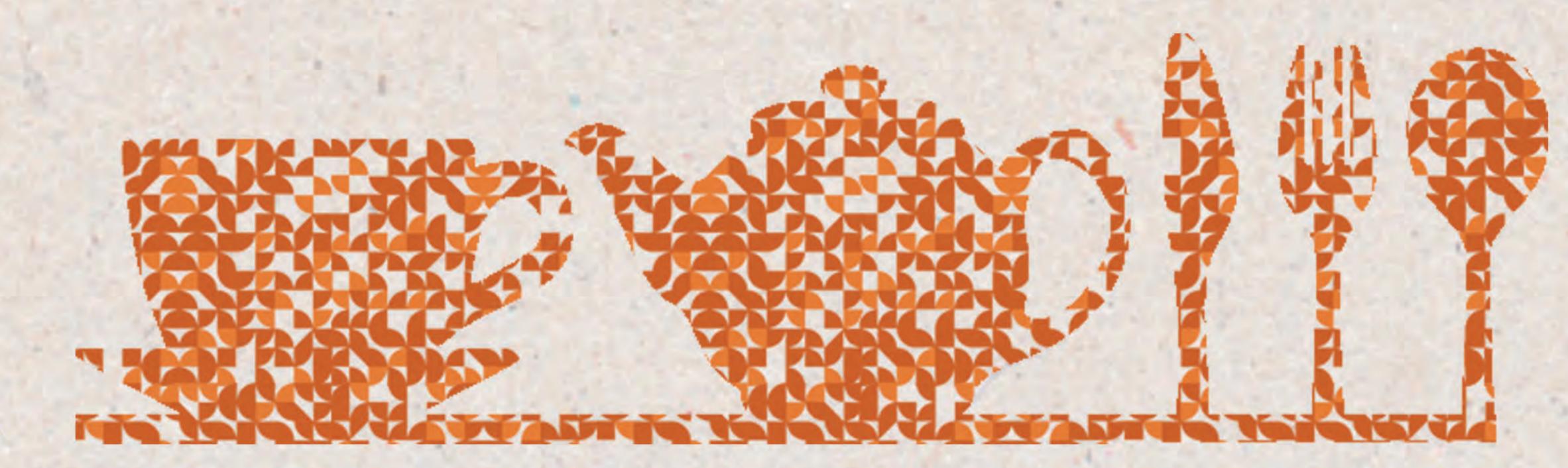
FiKA (pronounced FEE-KA) is a Swedish custom. The Swedes love it & so do we! Translated, FiKA means 'to have coffee' & is often accompanied by cake, pastries or something savoury.

Cinnamon Bun, Pearl Sugar	2.55
Large Croissant	1.75
Orange, Lemon & Lime Cake	2.75
Beetroot & Rich Chocolate Fudge Cake	2.75
Courgette & Avocado Cake	2.75
Banana Bread & Cream Cheese Icing	2.75
Flapjack, Yoghurt Topping, Apple & Blackcurrants	2.55
Malted Mixed Fruit & Seed Slice	2.55

PLEASE NOTE

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Something from our store?

Why not take a little bit of KuPP home with you? Take some time to have a browse in our Store. If you love our coffee as much as we do, we can grind your choice of beans while you dine. Let us know how you make your coffee at home & we'll make sure the coffee is ground to perfection, just for you.

KuPP Espresso Blend

Ethically sourced, Brazilian Fazenda Passeio, Mundo Novo, Colombian Inza, Cauca.

Espresso	2.40	Flat White	3.20
Macchiato	2.50	Latte	3.20
Long Black	2.70	Mocha	3.50
Cappuccino	3.20		

OUR FILTER BLEND

Ethically sourced, Brazilian Fazenda Passeio, Mundo Novo, Colombian La Joyeria

Mug of coffee 2.50

Award Winning Real Cocoa White / Smooth (58%) / Classic (70%) / Dark 82%

HAMPSTEAD TEAS

Biodynamic & Organic Served in a tea pot for one

		Raspberry Fruit Tea	2.80
English Breakfast	2.70	Lemon & Ginger	2.80
Earl Grey 2	2.70	Camomile	2.80
Green Tea	2.80	Peppermint	2.80

ALTERNATIVE MILKS AVAILABLE: Almond Milk / Soya Milk

FRESH JUICES

All our juices are made to order (until 5pm) with fresh fruit & vegetables

Simply Green (grapes, kale, cucumber & Granny Smith apple)

Celery, Apple & Ginger

Fresh Watermelon & Mint

Apple, Carrot & Celery

Carrot, Beetroot & Orange

Apple, Mint & Lime

ENERGISE YOUR JUICE: Add spirulina 0.50

SMOOTHIES

Super Green Smoothie

Kale, spinach, avocado, kiwi, banana, spirulina, apple & coconut water

Berry Busting Breakfast Smoothie

Blueberries, raspberries, spinach, beetroot juice, banana & natural yoghurt

SMÖRGÅSBORDS

25.95 (each) Perfect for two or more

Meatball. Bord

Signature house smoked pork meatballs, sour-hop mustard gravy, chive hollandaise; Venison meatballs, red currant gravy & horseradish; Lamb meatballs, mustard gravy, goats'cheese & herb crust; Lingonberry jam; Pickled cucumber; Sourdough

Veggie. Bord

Wild mushroom & tarragon tart; Oven baked quinoa, kale & butternut balls; Chilli, lemon & goats' curd dip; Smashed avocado, lemon & smoked salt; Dill beetroot & balsamic pickled eggs; Danish Blue, roast beetroot & smoked onions; KuPP. potato salad; Pickled vegetables; Knäcke crispbread, rye & sourdough

Fiske. Bord

Beetroot & dill cured gravadlax; Smoked mackerel croquettes & horseradish mayo; Smoked Haddock fiske balls, herb & caper dressing; Nordic Skagen prawns (Scandi prawn cocktail); KuPP. potato salad; Pickled vegetables; Knäcke crispbread, rye & sourdough

KuPP. Bord

Signature house smoked pork meatballs, sour hop mustard gravy, chive hollandaise; Potted rabbit & pulled pork, nutmeg butter; Cold smoked Scottish salmon; Dill beetroot & balsamic pickled eggs; Västerbotten cheese; KuPP. potato salad; Pickled vegetables; Knäcke crispbread, rye & sourdough

KuPP Cheese Bord 10.50

Västerbotten (a hard cow's milk cheese from the Västerbotten region of Sweden with strong flavour, a little like a 'parmesan cheddar'), Danish blue, chilli & lemon marinated goats curd, Leksands Knäcke crispbread, lingonberry jam & mixed pickled veg

GRAZE

Bread 'Bord', Rye, Sourdough & Leksands knäcke Crispbread (v) 4.00 English butter, smoked salt & goats' curd spread

Skinny Fries & Herb Salt 3.75

Sweet Potato Fries & Horseradish Mayo 4.00

4.95 EACH / 3 FOR 12.95

Dill Beetroot & Balsamic Pickled Eggs
Crispy shallots, mustard cress mayo & smoked salt

Smoked Mackerel Croquettes
Horseradish mayo

Västerbotten Cheese & Spring Onion Croquettes

Lemon hollandaise sauce

Oven Baked Quinoa, Kale & Butternut Balls Chilli & lemon marinated goats' curd, smoked red onion & lingonberry dressing

Smoked Haddock Fish Bites Scandi tartare sauce & lemon

Sticky Hops & Grain Mustard Pork Belly Bites
Pickled red cabbage & cress

KuPP. Signature 7oz Beef Burger, Skinny Fries & Scandi Slaw 12.00 Our special burger sauce, tomato, lettuce & potato bun

ADD streaky Danish bacon 1.50 Västerbotten cheese 2.00

7oz Venison Burger, Skinny Fries & Scandi Slaw 13.50

Smoked red onions, roast beetroot, Danish Blue cheese sauce & potato bun ADD streaky Danish bacon 1.50

Our Proper Pork Sausage Swede Dog & Skinny Fries 10.50

Pickled cabbage, Scandi slaw, Bostongurka & sweet mustard

ADD Skagen Prawns 2.50 / Crispy shallots 1.00 / Västerbotten cheese 1.50
PIMP YOUR DOG LIKE A SWEDE – Add it all 4.00

Smoked Pork Meatball Smørrebrød on Sourdough 11.00

(open sandwich) Lingonberry jam, melted Västerbotten cheese, sourdough & skinny fries

The Mighty 'KuPP Klub' & Skinny Fries 12.00
Torn roast chicken, smoked streaky Danish bacon

Torn roast chicken, smoked streaky Danish bacon, tomatoes, crushed avocado, soft boiled egg & mustard mayo

- SMØRREBRØD

All of our Open Sandwiches are served on freshly baked rye bread with KuPP. potato salad

What is a Smørrebrød? At their simplest, smørrebrød are open-faced sandwiches built on a thin layer of dense bread – we use rye. Smørrebrød are traditionally eaten for lunch or FiKA all over the Nordic region. They are beautifully presented with different combinations of seafood, meat, vegetables & condiments, typically enjoyed with a cold local beer or aquavit.

We know it's only lunchtime but go on: you know you want to!

Our Gravadlax & Pickled Cucumber 9.50
Plum tomatoes & KuPP dressing

Venison Meatballs & Lingonberry 9.00
Horseradish mayo & smoked crispy onions

Soft Boiled Egg & Horseradish Mayo (v) 7.50

Mustard cress

Smoked Ham & Västerbotten Cheese 8.50
Dijon mustard, sweet tomato chutney, shaved red onion & pea shoots

Smoked Streaky Danish Bacon & Crushed Avocado 8.00
Roast baby plum tomatoes & dressed pea shoots

House Smoked Mackerel & Soft Boiled Egg 8.00 Avocado, pickled radish & shaved red onion

Västerbotten Cheese & Radish (v) 7.50 Shaved onion, capers & cornichons (A cheese & pickle sandwich with a Nordic twist)

Nordic Skagen Prawns 9.50 Dill cream cheese, baby gem & lemon

Torn Roast Chicken, Chilli & Lemon Goats' Curd 9.00
Roast red peppers & smoked red onion

On Sourdough

Crushed Avocado & Sourdough 8.50 Vine roasted tomatoes, chilli smoked salt & lemon oil

Sautéed Wild Mushrooms & Wilted Spinach 8.00 Sourdough toast, balsamic & lemon

Cold Smoked Scottish Salmon & Soft-Boiled Eggs 9.75
Cream cheese, dill & sourdough

Bowl of Skinny Fries & Herb Salt 3.75



Swedish Pancakes, Banana & Salted Caramel 6.50 Black treacle Northern Bloc ice cream

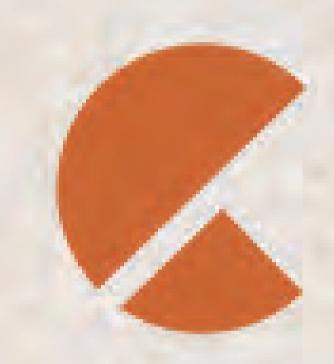
Kladdkaka (Sticky Chocolate Cake) & Sweet-Sour Cream 7.00

Blueberries & crushed hazelnuts

Lingonberry Mess 6.50

Scandi berries, meringue & cream

Lingonberries grow wild & are native to the Arctic Tundra & Northern Hemisphere. They are quite tart & can be used in savoury or sweet sauces. The new superfood, which means this dessert is guilt-free, right?









White Chocolate & Pepparkakor (Gingersnap Biscuit) Cheesecake 7.00

Fresh raspberries & mint

Lightly Toasted Banana Bread 6.00 Madagascan Bourbon vanilla ice cream

& stem ginger

Northern Bloc 100% Natural Ice Cream

2 scoops 3.75 / 3 scoops 5.50

Madagascan Bourbon vanilla, Chocolate & sea salt, White chocolate & strawberry meringue, Black treacle,

Peppermint chip, Raspberry & sorrel sorbet (vg), Chocolate & orange blossom (vg)

(No additives, colourings, emulsifiers or artificial flavourings / All are Gluten Free & suitable for Vegetarians)

KuPP. Cheese Bord 10.50

Västerbotten (a hard cow's milk cheese from the Västerbotten region of Sweden with strong flavour & a little like a 'parmesan cheddar'), Danish blue, chilli & lemon marinated goats curd, Leksands Knäcke crispbread, lingonberry jam & mixed pickled veg

HOT DRINKS

OUR ESPRESSO BLEND

Ethically sourced, Brazilian Fazenda Passeio, Mundo Novo, Colombian Inza, Cauca.

Espresso	2.40
Macchiato	2.50
Long Black	2.70
Cappuccino	3.20
Flat White	3.20
Latte	3.20
Mocha	3.50

OUR FILTER BLEND

Ethically sourced, Brazilian Fazenda Passeio, Mundo Novo, Colombian La Joyeria

Mug of Coffee 2.50

HAMPSTEAD TEAS

Biodynamic & Organic served in a tea pot for one

English Breakfast	2.70
Earl Grey	2.70
Green Tea	2.80
Raspberry Fruit Tea	2.80
Lemon & Ginger	2.80
Camomile	2.80
Peppermint	2.80

- Hot Chocolate 3.50

Award Winning Real Cocoa

White / Smooth (58%) / Classic (70%) / Dark 82%

Alternative Milks: Almond Milk & Soya Milk Available

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ALL THAT WE LOVE. SHARED.

What do polar bears eat for lunch? (Ice berg-ers!)

What do you call a grizzly bear caught in the rain?

(A drizzly bear!)

What colour socks do bears wear?

(They don't wear socks, they have bear feet!)

What is as big as a bear but weighs nothing?

(Its shadow!)

house by dots?

Can you build Mr Grizzle's connecting the

CHILDREN BREAKFAS

Togsted Bread & Sussex Butter £3.00

Age:

Parent's name &

& hand in to the wait staff.)

KuPP Colouring Competition

Terms & Conditions; 1 winner per month. Announced via

social media & contacted by

to spend at your next visit. Voucher valid for 1 month. Not

other offer. Not for resale.

Non-refundable.

valid in conjunction with any

email. Prize is £20 KuPP. Kash

email address

Choices of lingonberry jam / thick cut marmalade jam / blossom honey

Simple Porridge £3.00

(Semi or full fat milk), blossom honey / sugar

Lightly Toasted Banana Bread £3.00

Butter & blossom honey

Swedish Pancakes £3.50

Vanilla sugar

Poached / Fried OR Boiled Egg £4.00

Buttered sourdough toasted soldiers

ADD Danish bacon / Sussex ham £1.00

BABY HOT CHOCOLATE

Award Winning Real Cocoa Hot Chocolate

(White / Smooth 58% / Classic 70% / Dark 82%)

FIKA (FROM THE CAFE)

Available from opening until 5pm daily (or until we sell out!) The Swedes love it - Translated "to have coffee" & often accompanied by cake, pastries or something savoury.

Assorted pastries, muffins & cakes from £2.00

Please ask your server for today's selection.

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CHILDREN'S DINING

MAIN

Sussex Ham & Fried Egg

Skinny fries

4oz Beef Burger

Simple salad & skinny fries

Grilled Chicken Breast Burger

Skinny fries

(Cheese, or no cheese with your burger? Just ask)

Meatballs & Gravy Sauce

Crushed new potatoes

Simple Eggy Cheesy Omelette (V)

Buttered sourdough soldiers

DESSERT

Scoop of Vanilla Ice Cream

Chocolate sauce

Banana Cake

Vanilla ice cream

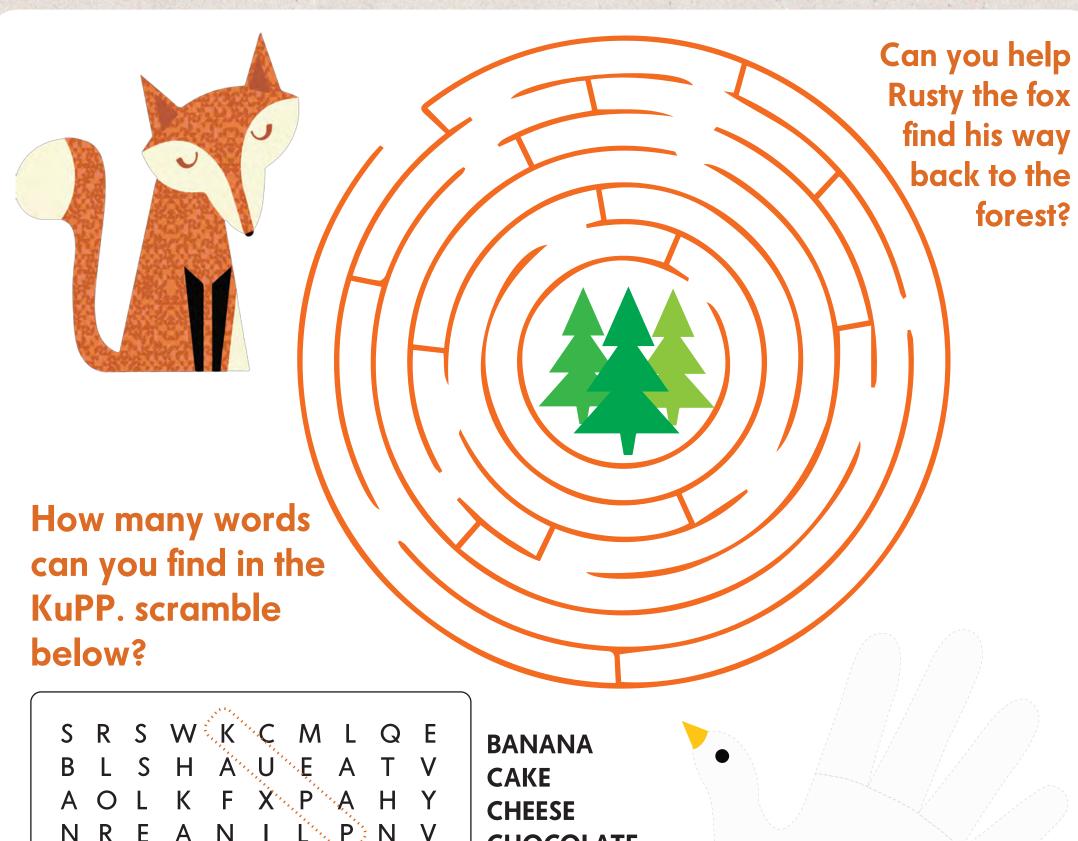
DRINK

Choice of Fresh Apple Juice or Milk

MAIN + DRINK = £5.00

MAIN + DESSERT + DRINK = £6.50

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CHOCOLATE EGG FISH HAM KUPP MEATBALLS SALAD



forest?

Summer in a KuPP.

Scandinavian Smash 8.00

A dill forward Rif on a mojito

Dild Aquavit, Fresh Dill, Lime, Cucumber Nectar, Soda

Rabarber & Fläderblomma Cooler 8.00

A Rhubarb & Elderflower Cooler

Bulldog Gin, St-Germain Elderflower Liqueur, Briottet Creme De Rhubarbe, Rhubarb Nectar, Lemon & Soda

Fjord 7.00

A long refreshing 'shim' - lower ABV -

Cloudberry Syrup, Aperol, Cinzano Bianco & Soda

Swizzle KuPP. 8.50

Mixed with the 'swizzle Stick our version of Nordic Sommar Appleton Estate Rum, Yellow Chartreuse, Grand Marnier, Pineapple Juice, Lime, Lime Sherbet, Grapefruit Bitters

Torun 8.00

Named after Sweden's most famous silversmith, a berry forward drink with a citrus zing Finlandia Blackcurrant Vodka, Chambord Raspberry Liqueur, Raspberry Puree, Lime Juice, Lime Sherbet & ginger ale

KuPP. Fräsa* 8.00

A riff on the famous Ramos gin fizz from New Orleans Bulldog Gin, St-Germain Elderflower Liqueur, Cinzano Bianco, Mango Puree, Lemon Sherbet, Lemon Juice, & Soda

Nordic Summer Berry Pimms Cocktail 8.50

Nordic twist on this English Summer favourite Pimms, Taffel Aquavit, Elderflower, Lingonberry Jam, Fresh Raspberry, Blueberry & Thyme

Scandi Souss

Spiced Päron 7.50

Päron is Swedish for Pear Pickled Pear & Beetroot Shrub, Rebellion Spiced Rum, Crème De Peche & Apple Puree

Prinsesstårta* 8.50

Swedish layer cake of jam, cream & marzipan Red-Leg Vanilla Infused Rum, Crème De Fraise, Strawberry Nectar, Lime & a Marzipan Crown

Nordic Honey Bee* 8.00

Citrus cut with sweet & honey caramel cloudberry flavours Wild Turkey American Honey, Lapponia Lakka Cloudberry Liqueur, Apple Juice, Lemon Juice & Cloudberry Syrup

Pampa-Tupp 8.00

A cross between a margarita & a paloma Espolon Blanco Tequila, Briotett Pamplemousse Rose, Pamplemousse Sherbet, Lime, Pink Grapefruit & Fee Grapefruit Bitters

* Contains egg white

Our Classic Riffs

Norse Gimlet 7.00

Our take on a classic lime forward martini
Bulldog Gin & Caraway Infused Roses Lime Cordial

Bernadotte 8.00

A negroni riff fit for the Swedish Royal House Campari, Aperol, 1757 Cinzano & Taffel Aquavit

Kosmopolitisk 8.50

Classic cosmo with a Finnish twist - Finnish cloudberry liqueur, made with handpicked berries from the Arctic areas of Finland

Absolut Citron, Lapponia Lakka Cloudberry Liqueur, Lime Sherbet, Lingonberry Shrub & Fee Cranberry Bitters

Gammaldags 8.00

Swedish for old fashioned

Wild Turkey Straight Bourbon, Maple Syrup & Fee Brothers Chocolate Bitters

Aqua-Fika 8.50

The Swedish tradition of Fika – fee kah – coffee & a pastry in a cocktail KuPP. Blend Espresso Coffee, Illyquore, Taffel Aquavit & Cinnamon Syrup

Blodig Mary 8.50

As bloody as the Vikings

Dild Aquavit, Citron Vodka, Lemon & Tomato Juice, KuPP spice & pickles

ALL WE LOVE – DRINKS TO SHARE (Serves 4)

Stockholm Sling 29.50

Our riff on the famous Singapore sling
Taffel Aquavit, Benedictine, Cherry Liqueur,
Pineapple Juice, Raspberry Syrup, Lime Juice

Summer Fruit KuPP. 25.00

Fruit cups originate from the 19th century traditionally served in oyster bars by the famous Mr Pimm's usually numbered 1-6 depending on the spirit used Taffel Aquavit, Grand Marnier, Cinzano 1857, LBV Port, Lemonade & Summer Fruit

Just Flavous // 0% ABV All 5.50

Bär (Berry) Shrub

Lingonberry shrub, cranberry juice & soda

Rödbeta (Beetroot) Shrub

Beetroot & pear shrub, apple puree & ginger ale

Strand (Beach) Shrub

Lingonberry shrub, mango, pineapple & lime sherbet

Berry Fizz *

Strawberry nectar, lime sherbet, fresh lime & cranberry

Naken (Naked) Smash

Fresh dill, cucumber nectar, fresh cucumber, lime sherbet, fresh lime & soda

WINE LIST

SPARKLING -

By the glass or bottle	125ml	Bottle
Bella Modella Prosecco Spumante, Italy, 11%	6.50	28.00
Biscardo Millesimato Vintage Prosecco Spumante, Italy, 11.5%		29.50
Vida Orgánica Chardonnay, Argentina, 13%		38.00
Perrier Jouet Grand Brut, France, 12%		55.00
Perrier Jouet Blason Rosé, France, 12%		75.00

ROSÉ WINE

By the glass or bottle	175ml	250ml	Bottle
Castillo del Moro Tempranillo Rosado, Spain, 12%	5.00	6.70	19.00
La Vie En Rose Cinsault Rosé , France, 11.5%	6.20	8.30	23.50
Ravoire Cuvée des Lices Cotes de Provence Rosé,			29.50
France, 12.5%			

WHITE WINE

By the glass or bottle	175ml	250ml	Bottle	
Centelleo Airen Moscatel, Spain, 10.5%	4.80	6.50	18.50	
Palazzo del Mare Catarratto, Italy, 12%	5.00	6.80	19.50	
Forge Mill Chenin Blanc, South Africa, 12.5%	5.40	7.40	21.00	
The Capeman Sauvignon Blanc, South Africa, 12.5%	6.00	8.10	23.50	
Mont Rocher Old Vine Viognier, France, 13%	6.20	8.50	24.50	
Murphy's Vineyards 'Big Rivers' Chardonnay, Australia, 13%			25.50	
Maurizio Martino Uvam Pinot Grigio, Italy, 12%			26.00	
Nostros Reserva Bio Bio Valley Riesling, Chile, 13%			28.00	
Mayfly Sauvignon Blanc, New Zealand, 13%			29.50	
Pikes 'The White Mullet' Riesling – Viognier -			32.00	
Pinot Grigio – Fiano, Australia, 12.5%				
Domaine Fichet Mâcon-Villages, France, 12.5%			35.00	
Tenuta Olim Bauda Gavi, Italy, 12.5%			37.00	
Domaine Daulny Sancerre Blanc, France, 12.5%			42.00	

RED WINE

By the glass or bottle	175ml	250ml	Bottle
Centelleo Tempranillo, Spain, 13.5%	4.80	6.50	18.50
Palazzo del Mare Nero d'Avola, Italy, 12.5%	5.00	6.80	19.50
Aloe Tree Shiraz, South Africa, 14%	5.40	7.40	21.00
Tricolore Merlot, France, 13%	5.60	7.60	22.00
Finca Manzanos Tempranillo Rioja, Spain, 13.5%	6.20	8.20	23.50
Reserve de Fleur Cotes du Rhone, France, 14%			25.50
River Retreat Pinot Noir, Australia, 13.5%			28.00
Scotto Family Vineyards Old Vine Zinfandel, USA, 14.5%			29.50
Ernie Els 'Big Easy' Cabernet Sauvignon, South Africa, 14%	100		32.00
Zuccardi Estate 'Serie' A Malbec, Argentina, 13%		1	35.00
Cartlidge & Browne North Coast Pinot Noir, USA, 13.5%			40.00
Mollydooker 'The Boxer' Shiraz, Australia, 16.5%			50.00
Dominio de Cair, Ribera del Duero, Spain, 14.5%			55.00

GIN LIST

'NEGRONI' YOUR GIN - ADD 4.50 // G	in · Campari · Vermouth · Orange
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	25ml	Martii
Bathtub Gin Navy Strength England // 57%	4.80	11.00
Beefeater London 40% // London Dry	3.50	8.00
Bols Genever Holland 42% // Holland Style	4.00	10.00
Brooklyn Gin New York 40% // Citrus, Spicy	5.50	13.00
Bulldog Gin USA 40% // Light gin	3.80	9.00
Elephant Gin Africa 45% // Spicy	4.00	12.00
Gin Lane 1751 'Old Tom' London // 40%	4.00	9.00
Hendrick's Gin Scotland 42.2% // Floral, Fragrent	4.00	9.00
Jinzu England 41.3% // Spicy	4.20	9.00
Martin Miller's England 40% // Citrus, Spicy	3.80	9.00
Monkey 47 Germany 47% // Complex, Spicy, Herbal	4.50	11.00
Opihr England 40% // Spicy	4.00	9.00
Plymouth Gin Plymouth // 41.2%	3.50	9.00
Plymouth Gin Navy Strength Plymouth // 57%	5.00	11.00
Puerto Indias Strawberry Spain 37.9% // Berry Fruits	4.20	10.00
Sipsmith Dry Gin London 41.6% // London Dry	3.90	9.00
Sipsmith V.J.O.P London 57.7% // Ultra Juniper	4.80	11.00
Tanqueray Scotland 43.7% // London Dry	3.60	8.00
Tanqueray 10 Scotland 47.3% // London Dry	5.00	10.00
Tarquin's Dry Gin Cornwall 42% // Sweet, Spicy	4.20	10.00
The Botanist Islay 46% // Juniper, Pine	4.20	10.00
Warner Edwards Rhubarb Gin Northampton 40% // Sweet Rhubarb	4.20	11.00

ASK STAFF FOR FULL RANGE OF MIXERS

Why not try Double Dutch tonics?

Indian 2.00 // Cucumber & Watermelon 2.20 // Pomegranate & Basil 2.20

AQUAVIT -

	Aquavit is t	ne National	Spirit of	Scand	inavia
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	25ml
Aalberg Taffel 45% Danish // Distinct notes of caraway & fennel	5.00
Aalbord Dild 38% Danish // Hints of dill & lemon	5.00
Aalborg Jubiläum 40% Danish // Flavoured with dill & coriander	5.00
Gammel Opland 41.5% Norwegian // Sweet, creamy vanilla & rich with caraway	5.60
Hallands Flader 38% Swedish // Notes of elderflower	5.40
Linie 41.5% Norwegian // Rich & complex	5.40
OP Anderson 40% Swedish // Caraway, fennel & aniseed	5.40
Skane Akvavit 40% Swedish // Notes of aniseed & fennel	5.00

BEER

DRAUGHT	Pint
KuPP. Lager UK, 4%	4.60
Spaten Munich, 5.2%	5.00
Goose Island IPA USA, 5.9%	5.30
Blue Point Toasted Lager USA, 5.5%	5.30

BOTTLED		
Brewgooder - Clean Water Lager 4.5%	330ml	4.90
Beyond the Pale 4.2%	330ml	5.00
Chelsea Blonde 4.3%	330ml	5.00
Paxton IPA 5.5%	330ml	5.00
Corona 4.5%	330ml	4.40
Daura Damm (Gluten Free) 5.4%	330ml	4.50
Einstok Pale Ale 5.5%	330ml	5.20
Einstok White Ale 5.2%	330ml	4.80
Freedom Organic Helles 4.8%	330ml	4.80
Little Creatures Pale Ale 5.2%	330ml	5.00
Modelo Especial 4.4%	355ml	4.80
Two Fingers Aurelio 4.8%	330ml	5.00
Vedett Blond 5.2%	330ml	4.90
Freedom 4 Authentic Lager 4%	330ml	4.70
Estrella Galicia Alcohol Free	250ml	3.50
Indian Runner IPA 4.9%	500ml	5.20
Hawkes Ginger Beer 4%	500ml	5.20

CIDER —

Harry Sparrow 4.2%	500ml	4.90
Rekorderlig Pear 4.5%	500ml	5.20
Rekorderlig Strawberry & Lime 4%	500ml	5.20
Rekorderlia Wild Berries 4%	500ml	5.20

SHARING SMÖRGÅSBORDS 25.00

There is a social element to KuPP & our 'sharing bords' play a huge part in this. Sharing a Smörgåsbord & a few drinks with friends is all it takes to make the perfect night. To linger & socialise over good food, to graze & share... then there are the cocktails & aquavit!

VEGGIE. BORD

Wild mushroom & tarragon tart; oven baked quinoa, kale & butternut bites; chilli lemon & goats curd dip; smashed avocado & dukkah; soft boiled egg; Danish blue; roast beetroot & smoked red onions; pickled vegetables; Leksands Knäcke crispbread & toasted sourdough

FISKE. BORD

Beetroot cured Norwegian gravadlax; oak & apple wood house smoked mackerel & trout; Nordic skagen prawns; roast beetroot; KuPP. potato salad; pickled vegetables; coffee, mustard & dill sauce; freshly baked rye bread & Leksands Knäcke crispbread

KUPP. BORD

Our special house smoked pork meatballs; potted rabbit; chorizo sausage roll; carpaccio of hot smoked venison; Västerbotten cheese; KuPP. potato salad; pickled vegetables; spidskål (scandi slaw); mustard mayo; Leksands Knäcke crispbread & toasted sourdough