



FOOD MENU

Our food is modern European with Nordic influences. Expect sharing boards, smørrebrød (open sandwiches), and seasonal small plates, featuring locally sourced and hand-foraged ingredients, all designed to sit beautifully alongside your drink.

Smørrebrød, Nordic Style Open Sandwiches

Chantarelle Toast, £15.50

Grey chantarelle, Västerbotten cheese-stew, served on sourdough bread.

*extra pancetta £2.00

Can also be served as vegan

Suggested drink pairing

Noble Hill “sur lie” Chenin Blanc

Gubbröra, £10.50

A Swedish classic, which translates to “Old Man's Mess”, made with new potatoes, egg, pickled Matjes herring, dill, crème fraîche, mayonnaise, Kalles Kaviar (Swedish caviar spread), and red onion, served on Swedish rye flatbread

Suggested drink pairing

Pillars Lite lager & “Nubbe” frozen aquavit

Gravlax Sandwich, £13.50

Dill & anise cured gravdlax, new potato, pickled cucumber, dill & mustard sauce, served on Swedish old-style flatbread.

Suggested drink pairing

Nordic Vesper Martini

Copenhagen distillery dill anise aquavit shaken with Spirit of Hven vodka and Swedish ice cider.

Smørrebrød Flavour Flight, £14.50

A selection of smørrebrød, small bites, including Gravlax, Gubbröra and Chanterelle Toast.

Suggested drink pairing

Mini Mezcal Manhattan, Mini Nordic Vesper Martini, & Classic “Nubbe” frozen aquavit

Hot Plates

Beef Rydberg, £24.50

Pan-fried diced fillet beef with onions and potatoes, served with Dijon crème, egg yolk and fresh horseradish. A classic Swedish dish originating in the 19th century at Hotel Rydberg, Stockholm.

Suggested drink pairing

Mas De Jules Pinot Noir 2022, Languedoc-Roussillon

Serrano Ham Croquettes, £12.50

Boletus Mushroom Croquettes, £14.50

With raw-stirred lingonberries

Suggested drink pairing

Damson Paloma

Wild damson-infused tequila, amontillado sherry, charged with pink grapefruit soda.

Cold Plates

Matjes Herring, £9.50

With new potatoes, pickled cucumber, sour cream and beurre noisette.

Suggested drink pairing

Pickled Vodka Martini

Frozen Spirit of Hven vodka, homemade cucumber and fennel pickles.

Smoked Salmon & Dill Scotch Egg, £14.50

Served with mixed root veg crisps, pickles and crème fraîche.

Suggested drink pairing,

Tiraki Sauvignon Blanc 2023, New Zealand, Marlborough

Smoked Mackerel Pâté, 225g Kilner jar, £19.50

Served with piccalilli, a selection of biscuits, and Nordic pickles.

Suggested drink pairing

Mezcal Manhattan

Mezcal, sweet vermouth and lingonberry.

Sides

Dill & Parmesan Fries, £6.50

With horseradish crème fraîche.

Nordic Pickles, £5.50

Carrots, radish, red cabbage, beetroot, cauliflower, fennel

Sharing Boards

Charcuterie Board, £16.50

Coppa di Parma, salame Napoli, schiacciata picante, olive, cornichons, grissini and taralli.

Cheese Board, £20.50

Baron Brigod, Västerbotten cheese, Old Groendall, Fourme D'Ambert, Nordic pickles, grapes and Swedish flat bread.

Veggie Board, £16.50

Caponata, pickled cauliflower, olives, baba ganoush, hummus and artichoke, served with Ligurian flatbread.

Snacks

Spanish Olive Mix, £5.50

Gordal, manzanilla, zorzalena and cuquillo niçoise olives.

Truffle & Pecorino Nut Mix, £5.50

Almonds, cashews, macadamias, and pecans, hand-roasted and seasoned with pecorino cheese and white truffle flavour.

Marcona Almonds, £5.80

Sweet, delicate Spanish marcona almonds seasoned with salt.

Mixed Root Veg Crisps, £5.50

parsnip, carrot, beetroot

White

Campo Tranquilo Blanco, Spain, NV, 175ml GI £7.00, Btl £24.00

Light, crisp, zesty dry blend of Airen, Sauvignon Blanc

Sibilliana 'Medoro' Sicilia D.O.C Grillo, 2022, Italy, Sicily, 175ml GI: £8.00, Btl £29.00

Zesty, dry organic Sicilian white with juicy grapefruit and pear notes and floral honeysuckle aromas.

QM Loureiro/Alvarinho Vinho Verde, 2023, Portugal, Vinho Verde, Btl £33.00

A crisp, tangy, refreshing unoaked white from Northern Portugal

Noble Hill 'sur lie' Chenin Blanc 2022, South Africa, Paarl Simonsberg, 175ml GI, £9.50, Btl £39.00

Fermented and aged in concrete on wild yeasts which lend the wine great character and personality. Combines the classic racy acidity with an expressive nose of ripe apple, lemon thyme, minerals and grapefruit.

Tiraki Sauvignon Blanc 2023, New Zealand Marlborough, 175ml GI £11.50, Btl £44.00

An explosion of guava, passionfruit and cool green herbs of the nose. Juicy, vibrant mouthfeel with tingling acidity and wonderful clarity, this is a deliciously pure expression of NZ Sauvignon Blanc

Sandro De Bruno 'Monte San Piero' Soave Superiore D.O.G.C 2021, Italy Veneto, Btl £54.50

A brilliant barrel aged white from a small quality focused winemaker working with volcanic vineyards. Powerful ripe stonefruit, baking spices and smoky mineral notes; rich and textured.

Domaine Gueguen Chablis, 2023, France, Burgundy, Btl £62.00

A refreshing, mineral dry white in the classic style with clean steely, apple and grapefruit characteristics

Sans Liege 'Cotes du Coast' White, 2022, USA, California, Paso Robles, Btl £72.50

Cult winemaker Curt Schalchlin makes Rhone-influenced wines such as the brilliant Cotes to Coast, a white Viognier-Marsanne blend packed with irresistible silky quince, honey and almond flavours.

Berthier 'Les Chasseignes' Sancerre Blanc, 2018, France, Loire, Sancerre, Btl £84.50

A top quality Sancerre grown in a single vineyard with chalky limestone soil and held back for a couple of years before release. This wonderful Sauvignon is full of creamy yellow fruits and fine mineral acidity.

Georges Burrier Pouilly-Fuisse 1er Cru Vers Cras, 2021, France, Burgundy, Btl £97.00

Full bodied yet elegant Chardonnay from a historic producer. Full of ripe, creamy yet mineral nectarine, toast and citrus notes.

Red

Campo Tranquilo Tinto, Spain, 175ml Gl £7.00, Btl £24.00

A soft easygoing blend of Monastrell and Tempranillo with hints of spiced raspberry and plum

De Gras 'Reserva' Carmenere, Chile, Colchagua Valley, 175ml Gl: £8.00, Btl £29.00

Delicious medium-full red packed with damson, chocolate and vanilla notes with a peppery edge

Mas De Jules Pinot Noir, 2022, France, Languedoc-Roussillon, Pays d'Oc, 175ml Gl: £9.00, Btl, £35.00

Mas de Jules are a dynamic Southern French organic winery. Plenty of classic Pinot Noir character – the red berries are there, but so is some dark cherry, damson and even some sous bois, truffle complexity. Medium-bodied, ripe palate and soft tannins with a fresh finish – delicious!

Bodegas Krontiras 'Natural' Malbec, 2022, Argentina, Mendoza, Luján de Cuyo, 175ml Gl: £10.50, Btl, £40.00

Made with zero sulphur additions and no oak. It's an impressively dense, dark red wine, packed with notes of aromatic blackberry and spice.

Head 'Red' Shiraz, South Australia, Barossa Valley, Btl, £53.50

Soft, full bodied red packed with blueberry and chocolate notes with a hint of roasted meats. Silky-smooth, juicy and ripe

Castillo de Mendoza Rioja Reserva, 2018, Spain, Btl £59.50

An outstanding Rioja from organically tended vineyards, this is full bodied yet refined with roasted plum, black cherry mocha and spice flavours

Bosio 'Boschi dei Signori' Barolo D.O.C.G, Italy, Piedmont, Btl £65.50

Medium bodied, complex Northern Italian red with refined tannins and perfumed bramble fruits

Zédé de Labégorce Margaux, 201, France, Bordeaux, Btl £72.00

The second wine of fashionable Margaux Chateau Labegorce, this is medium-bodied expressive red Bordeaux is drinking well with supple, aromatic dark berry fruits overlaid with hints of fresh leather and violet

Domaine Albin Jacumin Châteauneuf-du-Pape Rouge, France, Rhône Valley, Btl £82.50

From the elegant, Burgundian school of Chateauneuf, this classic French red is an aromatic, supple wine with silky bramble fruits.

Domaine Doussot-Rollet Beaune 1er Cru 'Les Blanches Fleurs' Rouge, 2019, France, Burgundy, Btl £95.00

Fragrant Pinot Noir a tiny winery in the centre of Burgundy. Silky tannins and expressive wild cherry and mulberry notes

Tether Cabernet Sauvignon, USA, California, Napa Valley, Btl £119.50

Made by the talented Anna Monticelli, this full yet balanced Napa Cab is loaded with dense blueberry notes, with ripe, soft tannins

Rose

Sibilliana Nerello Mascalese Rosato Medoro, 2023, Italy, Sicily, 175ml GI £8.00, Btl £29.50

Sicilian rose made from Nerello Mascalese. Crisp, juicy, wild strawberry and citrus flavours

Pur Azur Côtes-de-Provence Rosé, France Provence, Btl £39.50

Superb dry Provencal rosé made from Grenache and Cinsault grown inland from St Tropez. Aromas of apricot, wild strawberry, sea air, grapefruit and white flowers. Creamy yet crisp and fresh - delicious!

Orange

Dugladze 'Ranina' Kakhuri Orange, NV, Georgia, Kakheti, 175ml GI £8.50, Btl £32.50

A Georgian orange wine made from the Rkatsiteli grape given 3 months skin contact in traditional amphora. Full bodied, with gently intense peach and dried apricot flavours. Exotic and mouthfilling with a dry and gently tannic finish

Beer & Cider

Explore our selection of traditional and craft beers, including pilsners, lagers, IPAs, and stouts, alongside low- and non-alcoholic options. Each brew is selected to pair perfectly with our menu or to enjoy on its own.

Draught, served at 2/3 of a pint

Staropramen, traditional Czech Pilsner, 5% abv, £5.50

Pillars Helles, 4.8% abv, £6.00

Pillars Original Pale, 4.5% abv £6.00

Blue Moon Belgian White, Belgian Style Wheat Ale, 5.4% abv £6.50

Guinness stout, 4.2% abv, £6.50

Aspall Draught Suffolk Cyder, 5.5% abv £5.50

Bottle

Cusqueña Gold Lager, Machu Picchu, Peru 33cl, 5% abv £6.00

Showerings Triple Vintage Cider 6.8%, 37.5cl, £9.00

Showerings is a dry, lightly carbonated cider with a blend of 2021, 2017, and 2018 vintages hence called Triple Vintage. It features hints of vanilla and bitter orange from late-season Dabinett apples.

Low & No- alcohol

Pillars Lite Lager, East London, 2.5% abv, £5.50

Big Drop Galactic Milk Stout 330ml 0.5% abv, £6.00

The Kernel Table beer, light pale ale 3% abv £5.50

Staropramen 0.0% Alcohol Free Lager, Czech Republic, 33cl, £5.50