

SNACKS & SHARING

Cold smoked salmon 185

Potato salad, mustard seeds, rye bread

Oysters 1/3/6 - 45/125/230

Lemon, pickled shallots, tabasco

Burrata 175

Pine nuts, confit spring leeks, grapefruit,
citrus dressing, herb salad

Gotland Asparagus 185

Poached egg, brown butter hollandaise, hazelnut crumble

Crudités 165

Swedish yellow pea dip, ramson oil

Swedish Beef Tartar 205/395

Horseradish, sugar snaps, burnt onions,
herbs, cured egg yolk



I'm proud to share our love for Nordic ingredients and European techniques, crafted into dishes that are simple, local, and memorable.

Darren John | Executive Chef

Opening times:

Sun-Thu 11.30-00.00

Fri-Sat 11.30-01.00

MAINS

Confit Swedish lamb neck 385

Mint & pea puré, apple, fried spring vegetables, lamb sauce

180g Swedish Steak minute 385

Peppercorn sauce, salad, chips

Rainbow trout 375

Sandefjord sauce, seaweed potato, asparagus, spinach

Wild garlic & spinach rotolo pasta 325

Asparagus, summer beans, fresh cocktail tomato sauce

180g Swedish beef burger 245

Brioche, brown butter mayo, dill pickles, chips

Waldorf salad 255

Västerbotten, walnut, apple, tarragon & buttermilk dressing

Add chicken schnitzel, breaded plaice or halloumi

DESSERTS

Razzle Dazzle Raspberry Sundae 120

Vanilla ice cream, raspberry sauce, white chocolate

Pannacotta 120

Almonds crumble, strawberry, vanilla & basil

Rhubarb & Custard 120

Poached rhubarb, ginger crumble

Apple Crumble Pie 120

Vanilla Ice cream

Locally Produced Gelato 55 (per scoop)

Vanilla, chocolate, lemon sorbet, pistachio, passionfruit