

# **Aquavit London Sample Menu**

## **Smörgåsbord**

*Paired with our Aquavit spirit selection*

*Pickles £4*

*Shrimp skagen £12 / £19*

*Blood pudding, lingonberries, bacon, lardo £6*

*Matje herring, potato, sour cream, egg yolk £8*

*Herrings: Mustard, vendace roe & chives, Brantevik £14*

*Carrot, caraway, hazelnuts £3*

*Liver paté £7*

*Celeriac, mustard, lovage £4*

*Gravlax, mustard, dill sauce £9*

*Smoked mackerel toast, tomato, dill £8*

*Beetroot, horseradish £3*

## **Starters**

*Paired with our Aquavit spirit selection*

*Vendace roe “Kalix Ljörom”, red onion, sour cream,*

*chives, 25g £23*

*Dooncastle oysters, elderflower, shallots, dill £22 / £41*

*Beef tartare, white fish roe, sour cream, shallots £12*

*Crab, raraka, sandefjord sauce £14*

*Smoked eel, baby gem, tomato, lovage £14*

*Slow cooked egg, wild mushrooms, Jerusalem artichokes  
£9*

### **Main courses**

*Turbot, celeriac, pickled mushrooms, salsify day boat  
price*

*Cod, pickled cucumber, sandefjord sauce, trout roe £24*

*Monkfish, mussels, Jerusalem artichoke, ansjovis sauce  
£29*

*Whole boned trout, dill, almonds, capers £26*

*Braised lamb belly, swede, cabbage,lovage £22*

*Duck, smoked leg, fermented turnip, quince £24*

*Beef Rydberg £29*

*Swedish meatballs, lingonberries, pickled cucumber £19*

*Kroppkakor, mushrooms, lingonberries £18*

### **Side dishes**

*Rydberg potatoes £5*

*Charred hispi cabbage, pumpkin, sunflower seeds £7*

*Green beans, shallots, smoked anchovy £4*

*Bitter leaf, nobis dressing £4*

*Jansson's temptation £6*

*Charlotte potatoes £4*

**Desserts**

*Arctic bird's nest £9.5*

*Norwegian omelette, seabuckthorn, vanilla £9*

*Blackberry and apple crumble, cinnamon bun ice cream  
£8*

*Caramel tart, lingonberry poached pear, salted  
cardamon ice cream £8*

*Warm chocolate cake, liquorice ice cream £8*

*Selection of cheese from Neal's Yard Dairy £12*