

Starters

Bookmaker £5.95

Slices of beef and salad, horseradish and Swedish mustard on toast

Bohuslän £5.95

Assorted Herring of the house served with Applewood cheese and knäckebröd

Skagen toast £5.95

Prawns mixed with dill, red onion and mayonnaise on a toast

Gravad Lax med Hovmästarsås £5.95

Home cured gravad lax with mustard dill sauce and salad

Härnösand £5.95

Smoked mackerel with a vegetable salad and soft boiled egg

Dalarna £4.95

Stewed mushroom Tartlet

Mains

Frölunda £10.95

Svea's homemade pork and beef meatballs and creamy sauce served with new or fried potatoes, lingonberry jam and sweet pickled cucumber

Luleå £12.95

Whole trout filled with mushrooms and red onion with white wine sauce served with crashed new potatoes

Tjälknöl £12.95

Slow baked marinated beef with spiced juniper sauce served with potato gratin

Africana £12.95

Swedish mild curry with pork fillet and rice served with peanuts, banana, mango chutney and red pepper

Raggmunk med rostade rotfrukter £10.95

Potato pancake with roasted vegetables, caramelised onions and chives dip

Smörgås Platter –(main or two to share as a starter) £13.50

A sample selection of a Swedish traditional Smörgåsbord: herring, gravad lax, meatballs, home cured ham, egg halves with lumproe, new potatoes, beetroot salad, skagen and more

Plankstek £14.95

Steak or Salmon baked on an oak plank in the oven with lightly grilled homemade mashed potato and grilled tomato

Steak with Bearnaise sås

Salmon with dill and prawn hollandaise sås

Desserts £4.95

Äppelkaka –
Apple cake with homemade vanilla sauce

Våffla med glass –
Swedish waffle with homemade ice-cream

Mandeltårta med chokladkräm-

Almond cake with chocolate cream

Prinsesstårta-
Jam and vanilla layered sponge topped with cream and covered with marzipan

Side order

Bread board

£1.95

(Service charges not included)