

BØREALIS

RESTAURANT

BRUNCH

FROM 10AM TIL 3PM

Sourdough toast with butter, honey or jam	£2.50
Two eggs any style with homemade rye bread and butter	£6.00
or add one of the following options:	
• Smoked Var salmon	£9.00
• Avocado & toasted pumpkin seeds and chilli	£8.50
• Bacon	£7.00
Raggmunk, (Swedish potato pancake) with your choice of the following:	
• Bacon & lingonberries.....	£10.00
• Poached egg, avocado, roasted butternut squash and toasted seeds.....	£10.75
• Smoked Var salmon, spinach & poached egg	£12.50
• Black pudding, bacon, egg, & spinach	£14.50

EXTRAS

Bacon	£2.00
Hollandaise sauce	£2.00
Fried mushroom	£2.50
Half avocado with toasted pumpkins and chilli.....	£2.50
Smoked salmon	£3.00
One egg – poach, fried, scrambled.....	£1.75

SIDES

Smoked potatoes.....	£5.00
Seasonal greens	£4.00
Burning love	£4.75
Bread & whipped butter, hay salt	£3.50
Tender stem broccoli, smoked sour cream	£4.50

PASTRIES

Homemade cinnamon buns	£2.50
Nordic Cake	£3.00

Bottomless Brunch every Saturday & Sunday

House Wine and beer.....	£10
Prosecco.....	£20
Champagne Deutz.....	£30

(Priced per person; valid for 1.5 hours)

BRUNCH SPECIAL £14.50

A plate of Snitters (little Smorrebrod bites)

SMALL PLATES

Beetroot & horseradish gravlax, mustard dressing, lemon, rye cracker	£8.00
Seared Nordic beef tartare, sourdough, beetroot, cured egg yolk, red onion & curried pickles	£9.50
Grilled cauliflower, onion & hazelnut puree, linseed cracker, dill oil, mint, sorrel (vegan)	£6.50
Kale and roasted squash salad with lingonberry & hazelnuts.....	£5.00
Spiced herring with potato, egg, crème fraiche, red onion and brown butter served with sourdough crisp bread.....	£ 8.50

LARGE PLATES

Mushroom & chestnut Kroppkakor (Swedish potato dumpling) with roast squash, sage cream, Vasterbotten cheese & pine oil (veg).....	£13.50
Frikadeller & mash potato with creamy gravy, lingonberries & quick pickled cucumber	£13.00
Deep fried Plaice fillet, curry remoulade, pan fried new potatoes & chard.....	£14.00
Biksemad (Nordic hash) of finely chopped potatoes, onions, pork, beef, mustard, parsley served with pickled beetroot and a fried egg...£12.50	

SHARING NORDIC ROAST : pre order 48h

Available Sundays

Whole slow cooked joint, bird or fish served in the middle of the table with sides for 2 or more people, priced per person according to market price and choice from £22.50.

When making your reservation, let us know if you would like fish of the day (please enquire) Chicken, Lamb shoulder, Pork belly or aged Sirloin of beef.

DESSERTS

Cinnamon bun ice cream £5.00, with apple cider brandy	£9.00
Sea buckthorn sorbet	£4.00
Kladdkaka (chocolate cake)with whipped cream & pistachio praline	£6.00
Nordic cheese selection with sliced apple& sourdough crisp bread	£9.00
Rhubarb with cardamom and almond crumble and buttermilk ice cream.....	£6.00

WINE LIST

125ML

BOTTLE

CHAMPAGNE/ SPARKLING WINE

Prosecco brut doc, sacchetto, Veneto	£6.50	£36.00
Hambledon classic cuvee NV, Hampshire	£9.50	£52.50
Deutz classic NV, Champagne	£10.50	£56.00

WHITE WINE

Héraldique, Marsanne/Roussanne, Languedoc, France 2016	£4.50	£22.00
Antonio caravaglio, Grillo, Sicily, Italy 2015		£30.00
Eymann, riesling gönnheimer, Germany 2017	£6.00	£34.00
Cantina toblino, pinot grigio, organic, Italy 2018	£7.00	£39.00
Domaine de la pepière, muscadet, Loire, France 2017	£7.00	£40.00
Veltliner arndorfer, grüner Austria 2017		£43.00
Cristina meggioraro, garganega, Veneto Italy 2016	£8.50	£50.00
Pecorino 'senzaiante', abruzzo, Italy 2016		£50.00
Kreydenweiss, pinot blanc alsace, France 2016	£8.50	£50.00
Lucas et andre rieffel, sylvaner mdomaine ostertag, alsace, France 2016	£9.50	£55.00
Domaine du nozay, saucerre, Loire, France 2017	£10.00	£55.00
Riesling, domaine zind-humbrecht, alsace, France 2016	£10.00	£58.00
Etna bianco, graci, Sicily, Italy 2016	£10.50	£61.00
Comte lafon mâcon lamartine, France 2015	£11.00	£64.00
Gérard tremblay, chablis 1er cru, côte de léchet, France, 2017	£12.00	£71.00
Domaine leflaive, mâcon-verzé, France 2015	£14.00	£82.00

RED WINE

Domaine montrose, merlot, côtes-de-thongue, France 2016	£4.50	£22.00
Vignoble gonnet, côtes-du-rhône, France 2016	£6.50	£36.00
Château la rose belair, cabernet sauvignon, bordeaux, France 2015	£7.00	£37.50
Fleurie, domaine didier desvignes, beaujolais, France 2016	£8.50	£48.00
Tramin, pinot noir alto adige, Italy 2016	£8.50	£48.00
Tempranillo, cubillo, rioja, Spain 2008	£9.50	£55.00
Villa guelpa, nebbiolo 'longitudine 8-26' Italy 2016	£10.00	£58.00
Peter sisseck psi ribera del duero, Spain 2015	£10.00	£55.00
Terre di gnirega amarone, veneto, Italy 2012	£16.50	£96.00

ROSÉ WINE

Château de l'aumérade, côtes de provence, France 2017	£7.50	£40.00
Domaine de la navicelle, esprit rosé, côtes de provence, France 2017	£8.50	£48.00
Gerard bertrand, gris blanc magnum, languedoc, France 2017		£65.00

FINE WINE

Chateau rocheyron, saint-emilion 2011		£85.00
Domaine leflaive, bourgogne blanc 2014		£95.00
Chateau branaire-ducru, saint-julien 2010		£98.00
Domaine leflaive, meursault, sous le dos d'ane 1er cru 2014		£150.00
Chateau pichon-longueville baron, pauillac 2000		£190.00
Domaine comte georges de vogue, musigny blanc grand cru magnum 1990		£515.00