

Smörgåsbord Deli Lunch

Monday-Friday 12-2pm 8.50/11.50
Saturday – Sunday 10-2pm 10.50/14.50

Soup & Sandwiches

Chef's Homemade Soup of the Day

With crusty bread 4.50
With a half a Croque Monsieur (ham & cheese OR veggie) 6.00

Lingon Grova Open Sandwich V  7.95
Crushed avocado, toasted seeds & poached egg

Croque Monsieur 6.50
Ham & Cheese
Add a fried egg 1.00

Veggie Croque V 6.50
Roasted Mediterranean vegetables
Add a fried egg 1.00

Salads

Add chicken 1.50
Add smoked salmon 2.00

Superfood Salad VG 8.50
Rocket, mango, avocado, pomegranate, toasted seeds
& raspberry dressing

Spicy Sweet Potato Salad VG, GF 8.50
Dressed leaves, chilli, red onions, spring onion
& orange vinaigrette dressing

Roasted Squash & Chickpea Salad VG, GF 8.50
Lemon & poppy seed dressed rocket leaves

Sharing Platter

Smörgåsbord sharing platter  16.50
Smoked trout, smoked mackerel, pepper mackerel, pastrami, boiled
egg, cream cheese, lemon, herbs & crusty bread

Starters

Traditional Swedish Herring & Crispbread  3.00
Choose from Dill & lemon yoghurt - OR - beetroot

Manna House Bread with Homemade Oils VG 3.50

Smoked Salmon & Potato Rösti GF  6.95
Served with dressed leaves & cucumber pickle


Baked Camembert V
Single 125g 6.95
To share 240g 9.95
Served with homemade onion chutney & crusty bread

Vegan Kedgeree VG, GF, N 5.75 / 10.50
Fried rice with roasted pine nuts, walnuts & cashews,
tomato & chilli chutney

Main Courses

Crispy Aromatic Duck N 9.95
Served with stir fried egg noodles

Chef's Special Haggis, Potato & Apple Tart 10.95
With potato and dill salad & dressed leaves

Plank Steak (a Swedish favourite) GF  14.50
Creamy potato puree, roasted vine tomatoes
& whisky pepper sauce. Best served medium rare.

Pan Fried Seabass GF, N 12.50
Asian style rice noodle salad with cashews

Wild Mushroom & Sundried Tomato Risotto V, GF 11.50

Vegetarian Bangers & Creamy Mash V 9.95
Crispy onions & herb gravy

Homemade Desserts 5.50

Chilled Apple Crumble Tart & Cinnamon Anglaise

Kladdkaka & Brandy Chocolate Mousse GF 

Baileys Cheesecake & Peppermint Coulis

Orange & Almond Cake with Chocolate Sauce GF, N

Tropical Fruit Salad & Mango Sorbet VG, GF

Burgers 9.50

All served with a side salad
Add fries 1.50
Add sweet potato wedges 2.00

Akva Beef Burger
Tomato & chilli jam, crispy salad & brioche bun

Cajun Chicken Burger
Red pepper sauce, crispy salad & brioche bun

Spicy Bean Burger VG
Nacho crumb, tomato & chilli jam, guacamole, crispy salad & vegan
bun

Extra Burger Toppings:
cheddar / goat cheese 1.00 each
halloumi / bacon / haggis 1.50 each

Sides

Akva's Spicy Chicken Wings & Sour Cream 6.50 / 12.50

Hasselback Potatoes, Parmesan & Breadcrumbs V  3.95

Sweet Potato Wedges VG, GF 3.50

Fries VG, GF 2.50

Side Salad VG, GF 2.95

Crispy kale VG, GF 1.50

Our menu gets inspiration from all over the world. It's a mix of green, light dishes, juicy burgers, and rich cakes with the "Akva twist".

We love to have our menu as mixed as our community!

ALLERGY ADVICE: Please inform your server for ANY allergies or special dietary requirements that we should be made aware of.

V = Vegetarian | VG = Vegan | GF = Gluten free | N = Contains nuts

Discretionary 10% service charge added for groups of 6 or more