

BRUNCH - UNTIL 4PM

HEMMA BREAKFAST 9.00

BACON, SAUSAGE, HAGGIS, POACHED EGG, SPINACH AND POTATOES, TOPPED OFF WITH HOMEMADE BAKED BEANS AND TOAST

VEGGIE BREAKFAST (V) 9.00

VEGGIE HAGGIS, POACHED EGGS, VEGGIE SAUSAGE ROASTED TOMATOES, MUSHROOMS & HASSELBACK POTATOES WITH BEANS AND TOAST

FRENCH TOAST 5.50

ADD A TOPPING OF:
BANANA WITH BERRY COMPOTE & YOGHURT 3.00
BACON AND MAPLE 3.00

TOAST AND LINGONBERRY JAM (V) 4.00

EXTRAS 1.50

BACON / SAUSAGE / AVOCADO / VEGGIE SAUSAGE / TATTIE SCONE

ALL OF THE FOLLOWING AVAILABLE ON TOAST OR A HOMEMADE TATTIE SCONE

CHEESEY BEANO (V) 7.00

HOMEMADE BAKED BEANS ON TOAST TOPPED WITH GRILLED SMOKED CHEDDAR

ADD FRIED EGG 1.00

AVOCADO, PEA AND MINT SMASH (VG) 6.00

WITH BLANCHED KALE

ADD POACHED EGGS 1.50

ADD FETA 1.00

HEMMA BRUNCH (V) 6.50

SCRAMBLED EGGS AND SPINACH WITH ROAST TOMATO AND MUSHROOMS

EGGS BRANDO (V) 7.50

OUR SWEET TATTIE SCONE TOPPED WITH SCRAMBLED EGGS, FETA, CHILLI AND HONEY

DURING BUSY TIMES, CHANGES TO THE MENU CAN ONLY BE MADE FOR DIETRY REQUIREMENTS
(V) - VEGGIE (VG) - VEGAN (GF) - GLUTEN FREE. SEPARATE GLUTEN FREE & VEGAN MENU AVAILABLE

COFFEE

WE ARE PROUD TO USE COFFEE FROM SWEDISH ROASTERS JOHAN AND NYSTRÖM 

FLAT WHITE 3.10

LATTE / CAPPUCCINO 2.80

AMERICANO 2.50

ESPRESSO 1.80 / DOUBLE 2.30

MACHIATO 2.40

MOCHA 2.80

HOT CHOCOLATE 2.60

TEA 2.20

BREAKFAST / EARL GREY / ROIBUS / PEPPERMINT / GREEN / LEMON & GINGER / CAMOMILE / RED BERRY

DAIRY FREE MILK AVAILABLE

SWEDISH CARDAMOM BUN 2.50

LIBATIONS

BLOODY BODA 5.50

OUR TAKE ON THE BLOODY MARY WITH AQUAVIT, TOMATO JUICE, WORCESTER SAUCE, TOBACCO AND ALL THE TRIMMINGS AS SPICY AS YOU LIKE IT

VIRGIN BODA 2.70

THE SAME KICK AS THE BLOODY BODA BUT WITHOUT THE ALCOHOL

MIMOSA 6.00

PROSECCO TOPPED WITH FRESH ORANGE JUICE

SWEDISH SPRITZ 7.40

AQUAVIT, LIME JUICE AND SUGAR TOPPED WITH PROSECCO

SEE OUR DRINKS MENU FOR MORE COCKTAILS!

SMALL PLATES

SOUP OF THE DAY (V) 4.00

WITH BREAD AND BUTTER

MUSTARD PICKLED HERRING 7.00 🇸🇪

BEETROOT SLAW & BREAD

FISHCAKES (GF) SML 4.00 / LRG 8.00

DILL, SPRING ONION AND PEA

CAULIFLOWER, SWEET POTATO & LENTIL TERRINE (V) 4.50

PLUM CHUTNEY & OATCAKES

SAUTEED MUSHROOMS ON TOAST (VG) 5.00

HONEY MUSTARD VEGAN MAYONNAISE

DIPS & OLIVES (VG) 6.00

TOASTED BREAD, RED PEPPER PATE,
PEA & AVOCADO SMASH & MIXED OLIVES

SWEDISH SEAFOOD COCKTAIL (GF) 6.50

CHILLI, LIME & DILL YOGHURT 🇸🇪

MAINS

SMOKED HADDOCK AND BACON STEW 10.00

SERVED WITH BREAD & BUTTER

MUSHROOM BOURGUIGNON (VG) (GF) 9.00

CHIMICHURRI BROWN RICE & WALNUT PARMESAN

7OZ BEEF BURGER 10.00

HEMMA TOMATO SAUCE

SMOKED PAPRIKA, LEMON & GARLIC CHICKEN BURGER 10.00

AVOCADO, MINT AND PEA SMASH

CARROT AND CHICKPEA BURGER (VG) 9.50

RED PEPPER & TOMATO PATE

TOPPINGS: SMOKED CHEDDAR 1.00 / BACON 1.50 /
FRIED ONIONS 1.00 / BLUE CHEESE 1.50

UPGRADE TO SWEET POTATO WEDGES 1.00

SANDWICHES

HEMMA B.L.T. 8.00

BACON, LETTUCE, TOMATO & PARMESAN TOASTIE

'V.L.T.' VEGGIE TOASTIE (VG) 7.50

SMOKEY GRILLED AUBERGINE, LETTUCE & TOMATO
WITH RED PEPPER PATE

CROQUE MONSIEUR 7.50

HAM, CHEDDAR AND MUSTARD BECHAMEL TOASTIE,
WITH SLAW & SALAD

CROQUE MADAME 8.50

A CROQUE MONSIEUR CROWNED WITH A FRIED EGG

VEGGIE CROQUE MONSIEUR 7.00 / MADAME 8.00

CHEDDAR, TOMATO & SPRING ONION TOASTIE WITH MUSTARD
BECHAMEL SERVED WITH SLAW & SALAD

ADD FRIES TO ANY SANDWICH 2.00

SOUP OF THE DAY AND 1/2 CROQUE 7.50 (VEGGIE AVAILABLE)

SALADS

SLOW ROAST BEETROOT, SWEET POTATO AND LENTIL SALAD (VG) (GF) 9.50

ASPARAGUS, TOASTED PINE NUTS, ROCKET AND
BASIL DRESSING

ADD FETA 1.00

LEMONY WHITE FISH AND SOFT BOILED EGG SALAD (GF) 10.50 🇸🇪

POTATO SALAD, GREEN BEANS AND CAPERS

CHICKEN PANZANELLA SALAD 10.50

CHUNKS OF BREAD, SLOW ROAST TOMATO AND
BASIL PESTO

ROAST ROOT VEGETABLE SALAD (VG) (GF) 9.00

BALSAMIC TOMATO AND SAGE ROASTED FENNEL
ADD DEEP FRIED BRIE 2.00

(V) - VEGGIE (VG) - VEGAN (GF) - GLUTEN FREE. SEPARATE GLUTEN FREE & VEGAN MENU AVAILABLE

TO SHARE

SMÖRGÅSBORD SHARING PLATTER (V) 11.00

POTATO SALAD, BEETROOT SLAW, SMOKED CHEDDAR, SOFT BOILED EGG AND PICKLES

SMÖRGÅSBORD VEGETARIAN PLATTER (V) 16.00

ADD TO THE SMÖRGÅSBORD WITH BLUE CHEESE, ROAST TOMATOES, ASPARAGUS SPEARS, RED PEPPER AND LENTIL PATE AND GUACAMOLE

SMÖRGÅSBORD MEAT PLATTER 20.00

MAKE THE SMÖRGÅSBORD A MEATY FEAST WITH, SLICED HONEY ROAST HAM, LEMONY WHITE FISH AND SEAFOOD COCKTAIL

ALL SERVED WITH BREAD AND OATCAKES

SIDES

FRIES (V) 3.00

SWEET POTATO WEDGES (VG) 3.50

HASSELBACK POTATOES (GF) (V) 4.00

WITH CHIVE CREME FRAICHE AND PARMESAN

SMOKEY CAJUN HASSELBACK POTATOES (GF) (V) 4.50

WITH CRÈME FRAICHE

ADD A HOT CHEESE DIP 1.50

HEMMA GREEN SIDE SALAD (V) (GF) 3.50

DEEP FRIED BRIE 3.50

WITH CHILLI SAUCE

BREAD AND BUTTER (V) 2.50

BEETROOT SLAW 3.00

POTATO SALAD (V) 3.50

KIDS

HOMEMADE BAKED BEANS ON TOAST (VG) 3.50 (UNTIL 4 PM)

FRENCH TOAST 4.00 (UNTIL 4PM)

WITH BACON AND MAPLE SYRUP OR BANANA AND BERRY COMPOTE

HOMEMADE SOUP (V) 2.50

WITH BREAD AND BUTTER

FISH AND CHIPS 4.50

SAUSAGE AND CHIPS 4.50

CHEESE ON TOAST (V) 3.00

CHEESY PASTA (V) 3.00

SERVED WITH CHERRY TOMATOES

ADD HAM 1.00

VEGGIE STICKS (VG) 3.00

SERVED WITH RED PEPPER PATE OR GUACAMOLE

CAKES

KLADDKAKA 4.50

SWEDISH FOR 'STICKY CAKE' A GOOEY CHOCOLATE CAKE, SERVED WARM WITH CARAMEL SAUCE

BAKED VANILLA CHEESECAKE 3.50

WITH BERRY COMPOTE AND HONEY

CARROT CAKE 2.95

APPLE UPSIDE DOWN CAKE 3.95

SERVED WARM WITH HONEY

VEGAN CHOCOLATE BROWNIE 2.95

SWEDISH CARDAMOM BUNS 2.50

PERFECT WITH A COFFEE

ICE CREAM 1.00 (PER SCOOP)

CHOOSE FROM CHOCOLATE, VANILLA OR STRAWBERRY

ASK FOR OUR DESSERT SPECIALS

(V) - VEGGIE (VG) - VEGAN (GF) - GLUTEN FREE SEPARATE GLUTEN FREE & VEGAN MENU AVAILABLE

Gluten Free

Brunch

HEMMA BREAKFAST 9.00

BACON, SAUSAGE, HAGGIS, POACHED EGG, SPINACH & POTATOES, WITH HOMEMADE BAKED BEANS & GLUTEN FREE TOAST

VEGGIE BREAKFAST (V) 9.00

VEGGIE HAGGIS, POACHED EGGS, VEGGIE SAUSAGE, TOMATOES, MUSHROOMS & POTATOES WITH BEANS & GLUTEN FREE TOAST

CHEESEY BEANO (V) 7.00

HOMEMADE BAKED BEANS ON TOAST WITH SMOKED CHEDDAR

AVOCADO, PEA AND MINT SMASH (VG) 6.00

WITH BLANCHED KALE

ADD POACHED EGGS 1.50 / FETA 1.00

HEMMA BRUNCH (V) 6.50

SCRAMBLED EGGS, SPINACH TOMATO & MUSHROOMS

ALL AVAILABLE ON GLUTEN FREE BREAD

STARTERS

SOUP OF THE DAY (V) 4.00

WITH GLUTEN FREE BREAD

FISHCAKES SML 4.00 / LRG 8.00

DILL, SPRING ONION AND PEA

CAULIFLOWER, SWEET POTATO, LENTIL & KALE TERRINE (V) 4.50

PLUM CHUTNEY & OATCAKES

SWEDISH SEAFOOD COCKTAIL SALAD

6.50

CHILLI, LIME & DILL YOGURHT

DIPS & OLIVES (VE) 6.00

RED LENTIL AND PEPPER PATE, PEA & AVOCADO SMASH & MIXED OLIVES WITH GLUTEN FREE BREAD

PLEASE SPECIFY GLUTEN FREE WHEN ORDERING

MAINS

SMOKED HADDOCK AND BACON STEW 10.00

GLUTEN FREE BREAD

MUSHROOM BOURGINON (VG) 9.00

CHIMICHURRI BROWN RICE & WALNUT PARMESAN

7OZ BEEF BURGER 10.00

HEMMA TOMATO SAUCE

SMOKED PAPRIKA, LEMON & GARLIC CHICKEN BURGER

10.00

AVOCADO PEA & MINT SMASH

CARROT AND CHICKPEA BURGER (VG) 9.50

RED PEPPER & TOMATO PATE

SWEET POTATO WEDGES 1.00

ALL BURGER GLUTEN FREE WHEN SERVED ON GF BUNS & WITH SWEET POTATO WEDGES (FRIES CONTAIN GLUTEN TRACES)

SALADS

SLOW ROAST BEETROOT, SWEET

POTATO AND LENTIL SALAD (VG) 9.50

ASPARAGUS, TOASTED PINE NUTS, ROCKET AND BASIL DRESSING

ADD FETA 1.00

LEMONY WHITE FISH AND SOFT BOILED

EGG SALAD 10.50

POTATO SALAD, GREEN BEANS AND CAPERS

ROAST ROOT VEGETABLE SALAD

(VG) 9.00

BALSAMIC TOMATO AND SAGE ROASTED FENNEL

Vegan

Brunch

VEGAN BREAKFAST 9.00

VEGGIE HAGGIS, VEGGIE SAUSAGE ROASTED TOMATOES, MUSHROOMS & HASSELBACK POTATOES WITH BEANS GUACAMOLE AND TOAST

AVOCADO, PEA AND MINT SMASH 6.00

WITH BLANCHED KALE, AVAILABLE ON TOAST OR TATTIE SCONE

TOAST AND LINGONBERRY JAM 4.00

STARTERS

SOUP OF THE DAY 4.00

WITH BREAD

SAUTED MUSHROOMS ON TOAST 5.00

HONEY MUSTARD VEGAN MAYONNAISE

DIPS & OLIVES 6..00

TOASTED BREAD WITH BEETROOT HUMMUS, PEA & MINT PURREE & MIXED OLIVES

MAINS

MUSHROOM BOURGINON 9.00

CHIMICHURRI BROWN RICE & WALNUT PARMESAN

CARROT AND CHICKPEA BURGER 9.50

RED PEPPER & TOMATO PATE
ADD: FRIED ONIONS 1.00

UPGRADE TO SWEET POTATO WEDGES 1.00

'V.L.T.' VEGGIE TOASTIE 7.50

SMOKEY GRILLED AUBERGINE, LETTUCE & TOMATO WITH RED PEPPER PATE

SALADS

SLOW ROAST BEETROOT, SWEET POTATO AND LENTIL SALAD (GF) 9.50

SERVED WITH ASPARAGUS, TOASTED PINE NUTS, ROCKET AND BASIL DRESSING

ROAST ROOT VEGETABLE SALAD (GF) 9.00

WITH BALSAMIC TOMATO AND SAGE ROASTED FENNEL

SIDES

FRIES 3.00

SWEET POTATO WEDGES 3.50

WITH HEMMA TOMATO SAUCE

HEMMA GREEN SIDE SALAD(GF) 3.50

POTATO SALAD 3.50

DESSERTS

VEGAN CHOCOLATE BROWNIE 2.95

PLEASE SPECIFY FROM THE VEGAN MENU WHEN ORDERING