



## SMALL & LIGHT PLATES

Nordic Skagen Prawns (Scandi prawn cocktail) on Pan Fried Sourdough 8.5  
Soured cream, herbs & lemon

House Smoked Pork Meatballs 7.5  
Chicory, sour hop mustard gravy & chive hollandaise

Smoked Mackerel & Chive Pâté 7  
Beetroot jam & toast

Homemade Potted Rabbit & Pulled Pork 8  
Nutmeg butter, pickled vegetables & toasted sourdough

Scottish Cold Smoked Salmon 9.5  
Lemon, capers, dijonnaise & sourdough toast

Cold Smoked Scottish Salmon & Soft-Boiled Eggs 9.5  
Rye bread, cream cheese & dill

Crushed Avocado, Blistered Tomatoes & Sourdough (vg) 7.5  
Chilli smoked salt & lemon oil  
ADD soft-boiled eggs 2 / Cold smoked Scottish salmon 3

## SMÖRGÅSBORDS 25.95

Our 'Bords' are perfect to graze & share between two or more, depending how hungry you are.

Fiske. Bord - Beetroot & dill cured gravadlax// Cold smoked Scottish salmon, Dijonnaise, pickled cucumber relish// Nordic Skagen prawns (Scandi prawn cocktail)// Smoked mackerel pâté & beetroot jam // KuPP. potato salad, house pickled vegetables, toasted pumpernickel & sourdough

KuPP. Bord - Signature house smoked pork meatballs, sour hop mustard gravy, chive hollandaise// Potted rabbit & pulled pork, nutmeg butter// Cold smoked Scottish salmon, Dijonnaise, pickled cucumber relish// Dill beetroot & Balsamic pickled eggs (v)// Västerbotten cheese (v)// KuPP. potato salad, house pickled vegetables, toasted pumpernickel & sourdough

## LARGE PLATES

Buddha Bowl (v) 11  
Bulgar wheat, avocado, lightly pickled egg, dill cream cheese, blistered cherry tomato, mushrooms, spinach, pistachios & lemon oil

ADD Torn Roast Chicken Breast OR / Smoked Salmon 3.50

Signature Smoked Pork Meatballs, Honey & Mustard Creamy Mash 14.50  
Sour hop cream sauce, buttered kale & lingonberry jam

Salted Puff Pastry Baked Salmon Coulibiac 17.50  
KuPP. potato salad, pickled vegetables, coffee mustard & dill sauce

What is Coulibiac? A Nordic style salmon en croute, cooked fresh daily using layers of whole sides of salmon & wrapped in a salted pastry. This is a KuPP speciality. Once it's gone, we just have to wait until tomorrow.

Beetroot, Mushroom & Braised Fennel Tart (vg) 13.50  
Smoked red onion, kale, pistachio & lingonberry dressing

PTO.

All prices include VAT. A discretionary service charge of 12.5% will be applied. All gratuities are distributed among the team. If you have any food or drink allergy or intolerance and would like to know about any allergenic ingredients in our food or products, speak to a member of our team before ordering. Whilst we do our best to accommodate you, unfortunately we cannot guarantee that our kitchens (nor those of our suppliers) are 100% allergen free.



## GRILL

KuPP. Signature Beef Burger, Skinny Fries & Scandi Slaw 12.50

Our burger sauce, house pickled cucumber, heirloom tomato,

ADD Streaky Danish Bacon 1.50 / Västerbotten Cheese 2.00

Beyond® Lockdown Vegan Burger, Skinny Fries & Scandi Slaw 13.50

Beyond Burger Patty, smoked Gouda style cheese, house pickled cucumber, heirloom tomato

The Mighty KuPP. Klub, Skinny Fries & Scandi Slaw 12.50

Torn roast chicken, streaky Danish bacon, heirloom tomatoes, avocado, soft boiled egg & dijonnaise

Our Proper Pork Sausage Swede Dog & Skinny Fries 10.00

Pickled cabbage, Scandi slaw, Bostongurka & sweet mustard

ADD Nordic Skagen Prawns 2.50 Västerbotten Cheese 2.00 Crispy Shallots 1.00 // Pimp your Dog like a Swede - ADD it all 4.00

## SIDES 3.5

KuPP. potato salad sour cream, dill red onion, chives & grain mustard

Scandi slaw

Skinny fries & herb salt

Sweet potato fries & horseradish mayo

Heirloom tomato, avocado & fresh herb salad

Bread Bord. Toasted sourdough, pumpernickel, English butter & smoked salt

## ICE CREAM

Northern Bloc Individual Ice Cream Pots – All natural / plastic free packaging - 3.95 each

Madagascan Bourbon Vanilla | Chocolate & Sea Salt | Stem Ginger & Caramel | Peppermint Choc Chip | Peanut & Dark Choc Chip (vg)

## FIKA (Some sweet things)

Rich Melt in the mouth Chocolate & Walnut Brownie (gf)(df) 3

Yoghurt Topped Apple & Blackcurrant Flapjacks 3

A Slice of Cake 3.5

Delicious Beetroot Chocolate Fudge Cake (gf)(df)

Yummy Courgette & Avocado Cake (gf)(df)

Orange, Lemon & Lime Cake (gf)(df)

All prices include VAT. A discretionary service charge of 12.5% will be applied. All gratuities are distributed among the team. If you have any food or drink allergy or intolerance and would like to know about any allergenic ingredients in our food or products, speak to a member of our team before ordering. Whilst we do our best to accommodate you, unfortunately we cannot guarantee that our kitchens (nor those of our suppliers) are 100% allergen free.



## HOT DRINKS

Double Espresso	2.40
Macchiato	2.40
Americano	2.50
Cappuccino	3.00
Flat White	3.00
Latte	3.00
Mocha	3.20
<b>Hot Chocolate</b> - Award Winning Real Cocoa White / Smooth (58%) / Classic (70%) / Dark (82%)	3.20
<b>Canton Teas</b> - Organic, biodynamic, fresh & direct from producers	2.80
English Breakfast // Earl Grey // Green Tea // Raspberry Fruit // Lemon & Ginger // Camomile // Peppermint	
Alternative Milks – Almond, Coconut, Soya & Oat Milk available	ALL 0.50

## SOFT DRINKS

Harrogate Still / Sparkling Water	SML	2.20	LRG	4.00
Pepsi Max /Coca Cola (bottle)				3.50
Pepsi Max/Lemonade (draught)	HALF	2.00	PINT	4.00
Karma Drinks. Bottle 300ml Fairtrade & Organic				2.95
Karma Cola // Karma Gingerella // Karma Lemony Lemonade				
Franklin & Sons soft drinks				3.60
Cloudy apple, Yorkshire rhubarb, cinnamon // Valencian orange, pink grapefruit, lemongrass				
Sicilian lemonade, English elderflower, crushed juniper // Wild strawberry, Scottish raspberry, black pepper				

All prices include VAT. A discretionary service charge of 12.5% will be applied. All gratuities are distributed among the team. If you have any food or drink allergy or intolerance and would like to know about any allergenic ingredients in our food or products, speak to a member of our team before ordering. Whilst we do our best to accommodate you, unfortunately we cannot guarantee that our kitchens (nor those of our suppliers) are 100% allergen free.



## BEERS

### DRAUGHT

	PINT
Pravha, Czech Republic, 4.0%	5.80
Blue Moon, USA, 5.4%	6.20
Atlantic Pale Ale, Cornwall UK, 4.5%	5.80

### BOTTLED

Sol, Mexico, 4.2% 330ml	5.10
Budweiser Budvar, Czech Republic, 5.0% 330ml	5.10
Alcohol Free, Budweiser Budvar, Czech Republic, 0.0% 330ml	5.00
Curious Session IPA, Kent UK, 4.4% 330ml	5.90
Estrella Galicia, Gluten Free, Spain, 5.5% 330ml	5.80
Vedett Blond, Belgium, 5.2% 330ml	5.90
Menabrea Blonde, Italy, 4.5% 330ml	5.60
Crabbie's Ginger Beer, Gluten Free, Edinburgh UK 4% 500ml	6.00

## CIDER

Rekorderlig, Sweden 4.0% 500ml	6.00
Orchard Pig Reveller, Glastonbury UK 4.0% 500ml	6.00

## COCKTAILS

KuPP of the Week – Please ask your server

Sweet & Scandi // Fruity Blend of Swedish Vodka & Schnapps Absolut Vodka, Angels Peach Schnapps, Strawberry, Raspberry, Fresh Lime & Cranberry Juices	9.00
Blodig Mary // As Bloody as the Vikings Dild Aquavit, Absolut Citron Vodka, Lemon & Tomato Juice, KuPP. Spice & Pickles	8.50
Nordic Forest // A Lingonberry Infused Bramble Hernö Gin, Chambord, Crème de Mûre, Fresh Lemon & Lingonberry Jam	9.00
Scandinavian Smash // A Dill Forward Riff on a Mojito Dild Aquavit, Fresh Dill, Lime, Cucumber Nectar & Soda	9.50
Finnish Line // Infused Kyrö Gin (Finnish Rye Gin) With your choice of Double Dutch Tonic Cranberry & Ginger // Pomegranate & Basil // Cucumber & Watermelon	8.50

All prices include VAT. A discretionary service charge of 12.5% will be applied. All gratuities are distributed among the team. If you have any food or drink allergy or intolerance and would like to know about any allergenic ingredients in our food or products, speak to a member of our team before ordering. Whilst we do our best to accommodate you, unfortunately we cannot guarantee that our kitchens (nor those of our suppliers) are 100% allergen free.



## WINES

### SPARKLING

	125ml	bottle
Santa Fosca Prosecco Extra Dry, Italy 10.5% Green apple, pear & honeysuckle	6.50	32.00

### WHITE

	250ml	bottle
Talevera Airen-Sauvignon, Spain 12% Apple & citrus blossom	6.90	20.00
Trebbiano D'Abruzzo, Marchesi Ervani, Italy 12% (v/vg) Zippy white flowers & zesty citrus notes	7.60	21.50
Amodo Pecorino, Terre Di Chieti Abruzzo, Italy 12% (v/vg) Fresh, tropical & delicately floral	7.90	22.50
Cullinan View Chenin Blanc, South Africa 12.5% Youthful, fresh apple & zesty acidity	8.40	24.00
Terra Andina 'Fresh' Sauvignon Blanc, Chile 13% Grapefruit, pepper & orange leaves	8.70	25.00

### ROSE

	250ml	bottle
Casa Albali Garnacha Rosado, Spain 12.5% Ripe raspberry & red plum	7.70	22.00
Marchesi Ervani Pinot Grigio Rosato, Italy 11.5% Delicate wildflowers, strawberry & vanilla	8.60	24.50

### RED

	250ml	bottle
Panuelo Tinto, Spain 12% Smooth ripe red & dark berry fruit	6.90	20.00
Casa Albali Tempranillo-Shiraz, Spain 13% Plum & ripe cherry	7.60	21.50
Short Mile Bay Merlot, Australia 12.5% Mulberry, blackberry & spicy vanilla	8.40	24.00
Luna Del Sur Malbec, Argentina 13% Berry fruit, cinnamon & vanilla	9.70	28.00

All prices include VAT. A discretionary service charge of 12.5% will be applied. All gratuities are distributed among the team. If you have any food or drink allergy or intolerance and would like to know about any allergenic ingredients in our food or products, speak to a member of our team before ordering. Whilst we do our best to accommodate you, unfortunately we cannot guarantee that our kitchens (nor those of our suppliers) are 100% allergen free.