



THE RÄV

THE DINNER MENU

AN EVENING WITH THE RÄV

Afternoon has passed into evening. The lamps have dimmed. The chimes of St Salvator's Chapel call out the hour. Nestled in a 19th century listed building, the Räv welcomes you into its home.

Our Nordic chefs have created small and large plates designed for sharing. Enjoy Toast Skågen as dreamt up by sailors in their bustling Danish ports. Highland venison, smoked in house, conjures memories closer to home.

Journey up the winding blue staircase to the den, where a willow branch floats. Our shy retiring host comes to life - and light - at night. See the Räv shimmer at the bar while a mixologist drums up another aquavit creation - Norwegian Wood, perhaps - and the night swings by.

SNACKS

MINI SMØRREBRØD SELECTION	6
PICKLED HERRING New potatoes	4.5
SCOTTISH ROCK OYSTERS	2.5/each
AIRY PORK SCRATCHINGS	3
HOUSE PICKLED VEGETABLES	2.5
TRIPLE COOKED CHIPS	3
RAW VEGETABLES Anchovy dip	4

SMALL PLATES

GRAVADLAX Beetroot salad, apple, smetana	8
CLASSIC STEAK TARTARE Sourdough, main size with chips	9/18
TOAST SKÅGEN Shrimp, salmon roe, dill	7
CHICKEN LIVER PARFAIT Cloudberry, hazelnut, served on Knäckebröd	6
CABBAGE ROLL Pearl barley, chickpea, carrot and orange purée	6
RED LENTIL SALAD Chicory, courgette, avocado, almond, sorrel	5

LARGE PLATES

SMOKED HIGHLAND VENISON Swede, savoy cabbage, blackberry	19
SWEDISH MEATBALLS Mash, pickled cucumber, lingonberry	14
LINE-CAUGHT COD Buckwheat blini, kale, samphire	16
RYE DUMPLINGS Butternut squash, wild mushrooms	12
MUSSELS Ardbeg smoked whiskey, cream, croutons	11
LAMB RUMP Jansson's temptation	18
35-DAY AGED SIRLOIN STEAK Triple cooked chips, béarnaise	32
JERUSALEM ARTICHOKE Spinach, wild mushrooms	14

Please be aware that our game dishes may contain shot. Please contact our staff for allergy information.