HOME-MADE VODKA

Sour Cherry Pear

Horseradish

100ml Carafe - 4 shots - £16.00

MENU Thursday, 21 March 2024

Appetizers

Deep Fried Kopytka – Dumplings with Pepper Relish (v) £5.50 Smalec – Lard with Gherkin, Onion, Apple and Toast £5.50

Starters		
Barszcz – Clear Beetroot Soup with Mushroom Pasztecik	£7.50	
Kapusniak – Sauerkraut Soup with Bacon and Vegetables	£7.50	
Grilled Polish Sausage served with Potato Salad, Mustard and Pickles	£9.00	
Sledz – marinated Herring with Onion, Apple and Sour Cream	£10.00	
Pear and Gorgonzola Salad with Walnuts, roasted Almonds and Thyme Dressing (v)	£9.50	
Hot Smoked Salmon Salad with Beetroot, Watercress and Horseradish Dressing	£14.00	
Smoked Eel with Root Vegetable Salad, pickled Vegetables and toasted Pumpernickel	£14.00	
Salad of Asparagus, Kale, Soya Beans with Roast Seeds and Lemon Dressing (v)	£9.50	
Steak Tartar with Gherkins, Shallots, Capers and Toast	£15.50	
Swedish Seafood Salad with Prawns, Crayfish, hardboiled Egg, Lettuce and Tomato	£14.00	
Dumplings		
Pierogi – filled with Cheese, Potato and Onion (v) £10.00		
${f Pierogi}$ – filled with Duck and Cranberries served with sautéed Onion $\pounds 13.00$		
Kopytka Dumplings sauteed with Chestnuts and Forest Mushrooms (v) £12.00		
Pelmeni – Small Dumplings filled with Veal and Pork £11.00		
Placki		
Spiced Chicken Livers with dried Cherries £11.00/£20.00		
Kaszanka – Black Sausage with caramelised Apples and sauteed Onion £11.00/£20.00		
Marinated Gravadlax with Dill and Mustard Sauce £14.50/£28.00		
Blinis		
Buckwheat pancakes and sour cream served with:		
Smoked Salmon £14.50/£27, Marinated Herring £9.50/£19, Keta Caviar £22		C
Royal Oscietra Caviar ($30g/50g$) £72/£92 – with Chopped Egg, Sour Cream and Onion		
Meat		
Bavette Steak Salad with Beetroot, Beans, Lentils and Horseradish dressing	£28.00	
Braised Lamb Shank with Vegetables, small Dumplings and Herb Sauce	£32.00	
Krolik - Rabbit braised in Broth with Horseradish, Cabbage, Bacon and Spaetzle Dumplings	£28.00	
Chicken Kyiv with sauteed Cabbage, Bacon and Mushrooms	£25.00	
Placek po Zbójnicku – Braised Beef Goulash with Buckwheat and Vegetable Pancake & pickles Salad	£27.00	
Pork Schnitzel a la Holstein with fried Egg, Sauteed Potatoes and Anchovies	£26.00	
Choucroute of Golonka, Polish Sausage and Pork Neck, served with Sauerkraut & Horseradish Cream	£28.00	
Kaczka Pieczona – Roast Duck with Kasza, served with Apple Compote and Red Cabbage		
Whole Duck (for 4) - £98.00 Half Duck (for 2) - £49.00		
Fish		
Roast Cod served with braised Kohlrabi in white Wine Sauce	£29.00	_
Seared Salmon with Pomegranate glazed Beetroots and Sour Cream	£27.00	Ý
Pan-fried Sea Bream with Sorrel Sauce, Egg and Spinach	£28.00	6

Spiced Lentil with Mushrooms, tender steam Broccoli and Garlic Yogurt (v)

	5	Sides
Buttered Green Vegetables	£6.00	Braised Red Cabbage
Kasza – Roast Buckwheat Groats	£5.00	Mizeria – Cucumber, Cream, Dill
Home-made Chips	£5.00	Mashed Potatoes
Surowka – Sauerkraut and Carrot Salad	£6.00	

DRINK OF THE WEEK

"February 24th"

Kavka Orchard, Cherry Compote, Egg White, Lemon Juice, Cherry Heering Liqueur

Proceeds will be donated to Ukrainian Charities £14.50

CAVIAR & CHAMPAGNE

Marie Demets Brut NV
+
Oscietra Caviar - 50 grams
with Blinis, sour cream,
chopped egg and shallot
£155
or with
Kavka Vodka – 250ml
£115.00

BIN ENDS

WHITE

Les Sorcières 2022 Clos des Fées, Roussillon Grenache, Vermentino, Roussanne £49.50

Domaine Torraccia 2021
Corsica (Vermentino) – £61

RED

Cote de Brouilly 2020 Chanrion, France Gamay Noir £47.00

GIFT VOUCHERS

You can purchase gift vouchers for any amount. Please scan the QR code below or go to our website. www.ogniskorestaurant.co.uk

£17.00

£5.00 £6.00 £5.00

