

DINNER MENU
Thursday 20 September 2018

VODKA APERITIF

Try a 100ml Carafe of Vodka

- 4 shots -

Flavoured, Plain, Premium
and Super Premium

£13.50 - £17.00

Please see our vodka list for selection

Cocktail of The Week

Plum & Fig Royale - £9.50

Champagne with home made

Plum and Fig Vodka

Sour Ginger - £9.50

Irish Whiskey shaken with Lemon Juice, Ginger
and Lemongrass Cordial

Appetisers

Smalec – Lard with Bacon with Toast £4.00

Deep Fried Kopytka – Potato Dumplings with Pepper Relish (v) £4.00

Trzaski – Crispy Pork Cracklings with Pear & Horseradish Sauce £4.00

Starters

Barszcz– Clear Beetroot Soup with Pasztecik £6.00

Zurek – Sour Rye Soup with polish Sausage and Egg £6.00

Smoked Eel with Salat Olivier, Mustard and Horseradish Dressing £8.50

Hot Smoked Salmon Salad with Beetroot, Watercress and Horseradish Dressing £8.50

Sledz w Smietanie – marinated Herring with Sour Cream and Onions £7.50

Roast Peach and Goat's Curd Salad with Shallots, roast Walnuts and Honey Dressing (v)(n) £7.50

Steak Tartar with Quail's Egg, Gherkins, Shallots, Capers and Herbs (un/mixed) £9.00/£17

Dumplings

Fried Kopytka Dumplings with Chestnuts and Forest Mushrooms (v) £8.50

Pierogi – filled with Potato, Cheese and Onion (v)-£7.00/£13

Pelmeni – Small Dumplings filled with Veal and Pork - £8.00/£16

Placki

Potato Pancakes with:

Kaszanka – Black Sausage with Apples and Onions - £7.00/£14

Spiced sautéed Chicken Livers with dried Cherries - £7.50/£15

Beetroot Marinated Gravdlax with Dill and Mustard Sauce - £8.00/£16

Blinis

Buckwheat pancakes and sour cream served with:

Marinated Herring - £7/£14, **Smoked Salmon** £8/£16, **Keta Caviar** - £10/£19

Royal Oscietra Caviar, served with Chopped Egg, Sour Cream and Onion (50g) £65

Meat

Pork Schnitzel a la Holstein with Sauteed Potatoes, pickled Cucumber, Fried Egg and Anchovies £18.00

Rump of Lamb with roast Aubergine and Pepper Salad and Garlic Yoghurt £22.00

Roast Duck Leg with Apple & Fig Compote and braised Red Cabbage £17.50

Poached Salt Beef with Fennel and Chilli Relish, Potatoes and Horseradish Cream £18.50

Krolik – braised Rabbit Leg in Mustard Sauce with Apple Mash and pickled Vegetables £18.50

Char-grilled Spring Chicken in Garlic Butter with Green Beans and Plum Chutney £16.50

Golonka – Honey and Mustard glazed Ham Hock with Sauerkraut Salad £16.50

Fish

Roast Hake with Leeks, Mushrooms and Kasza £17.50

Panfried Sea Bream with Courgette and Tomato Salad and Lemon Mint Dressing £18.50

Roast Sea Trout with Yellow Beans & Tomato and Caper Salad £17.50

Seared Cod with braised Kohlrabi, Mustard Sauce and fried Onion £17.00

Chargrilled Artichokes with Salsify, Broad Beans, Mushrooms and Spelt in Broth (v) £14.00

Sides

Buttered Green Vegetables £4.00 Mashed Potatoes £4.00

Surowka - Sauerkraut and Carrot Salad £4.00 Mixed Leaves Salad £4.00

Mizeria - Cucumber, Dill and Cream £4.00 Green Beans £5.00

Chips £4.00 Braised Red Cabbage £4.00

Sauteed Potatoes £4.00 Kasza – Roast Buckwheat Groats £4.00

Bar open all day serving light snacks and afternoon teas

12.5% discretionary service charge will be added to your bill

Some of our dishes may contain Nuts and other Allergens

If you have ANY ALLERGIES or HEALTH CONCERNS Please notify a member of staff before ordering your food.

Some Summer Wine Suggestions
White

Beaujolais Blanc, 2017 Les Bruyères, Domaine des Combiers
£10.00 £31.50 £43.00

Lovely light Chardonnay, very fresh!

Delfino della Marchesa, Nec-otium, 2016 IGT Venezia Giulia
£8.00 £24.00 £32.25

Declassified Friulano, hence excellent price.
Light and crisp with the tell tale hint of Pear

Pinot Gris 2016 Jules Taylor, Marlborough New Zealand
£9.50 £28.00 £37.50

Great Kiwi Pinot Gris - More Alsace than Italian Pinot Grigio but still with a good crisp dry finish

Red

Saint-Chinian 2015 La Croix d'Aline
Syrah and Grenache – so not the lightest of wines but it is very good for the price.

£8.00 £24.00 £31.50

Dolcetto d'Alba, 2017 Sori Rocca, Tenuta Rocca
£9.75 £29.50 £39.00

Perfect summer wine - Its what the Milanese are Drinking now – fresh and Fruity.

Available Chilled

Morellino di Scansano 2015 Poggio Trevalle

£10.00 £30.00 £41.00

A great Sangiovese without the Montalcino premium

Pre Theatre Menu

2 Courses £18.50 – 3 Courses £22

Members – £16.50/£20

5:30pm – 7:00pm

Soup of the day

Chargrilled Quail with Chickpea Puree, Plum Sauce and Flatbread

Roast Peach and Goat's Curd Salad with Shallots, roast Walnuts and Honey Dressing (v)(n)

.....
Chicken Kiev with sauteed Savoy Cabbage, Mushrooms and Bacon

Seared Salmon with sweet pickled Cucumber Salad and Sour Cream

.....
Desserts a la Carte

(Surcharge – Pulkownik £2.00
Cheese Selection £3.00)