



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

Golden Autumn - £8.50

Kavka Vodka, Aperol, Lemon and Orange Juice

Glogg - £6.50

Mulled Wine with Spices and Orange

Appetisers

Spiced Beetroot, Chickpea and Aubergine Dip with Flatbreads £4.00

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

Trzaski – Crispy Pork Cracklings with Pear and Horseradish £4.00

Starters

Barszcz – Clear Beetroot Soup with Pasztecik £6.00

Zurek – Sour Rye Soup with White 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

Endive Salad with Walnuts, Apple, Pomegranate and Honey Dressing (v) £7.00

Duck Egg on Toast with sauteed Wild Mushrooms and Garlic Butter (v) £8.50

Artichokes and Fig Salad with Hazelnuts and Pomegranate Dressing (v) £7.50

Rosolie - Herring Salad with Beetroot, Potatoes and Carrot £7.50

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

Dumplings

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

Meat Pierogi – Dumplings filled with Duck served with Okrasa £8.50/£15

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

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

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 Gravdax 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 (30g/50g) £40/£65

Meat

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

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

Braised Ox Cheeks in Horseradish Sauce and pickled Beetroot Salad £20.00

Poached Salt Beef with Fennel and Chilli Salad, Potatoes and Horseradish Cream £18.00

Roast Duck Leg with Apple & Fig and braised Red Cabbage £18.00

Golonka – Honey and Mustard glazed Ham Hock with Surowka and Horseradish Cream £16.50

Chicken Tabaka – Garlic Spring Chicken with crushed Root Vegetables and Herb & Walnut Sauce £17.00

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

Fish

Roast Hake with Braised Kohlrabi, Baby Spinach and Horseradish Sauce £17.50

Roast Sea Trout with Mash Potatoes and Kale in Horseradish & Beetroot Broth £17.50

Pan-fried Sea Bream with Courgette and Tomato Salad and Lemon Mint Dressing £17.50

Kulebiak – Salmon in Pastry filled with Kasza, Leeks and Mushrooms £18.00

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

Sides

Buttered Green Vegetables £4.00

Mizeria - Cucumber, Dill and Cream £4.00

Sauteed Potatoes £4.00

Chips £4.00

Mashed Potatoes £4.00

Mixed Leaves Salad £4.00

Green Beans £5.00

Kasza – Roast Buckwheat Groats £4.00

Braised Red Cabbage £4.00

Autumn Bin-ends

White

Chenin Blanc 2016 Mullineux Kloof Street, Swartland South Africa
£35.00

Really nice Chenin with a nose of sun ripened pears and wet granite. The palate has a vibrant acidity balanced by a soft, round texture

Vermentino, Melacce 2017 Colle Massari, Montecucco
£36.00

Colle Massari - Italy's winery of the year 2014, produces fantastic wines. A classic Vermentino offering up lively aromas of pear, white peach, lime and pink grapefruit with notes of crushed rocks and citrus zest.

Red

Côtes du Rhône 2016 St Cosme
£38.00

From one of the best independent producers this is a fantastic classic Rhone.

Pre Theatre Menu

2 Courses £18.50 – 3 Courses £22

Members – £16.50/£20

5:30pm – 7:00pm

Soup of the day

Endive Salad with Walnuts, Apple, Pomegranate and Honey Dressing (v)

Rosolie - Herring Salad with Beetroot, Potatoes and Carrot

Bigos – Hunter's Stew with Sauerkraut, Sausage, and Mashed Potatoes

Seared Salmon with sweet pickled Cucumber Salad and Sour Cream

Chicken Kiev with Sautéed Mushrooms, Bacon and Savoy Cabbage

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Desserts a la Carte

(Surcharge – Pulkownik £2.00
Cheese Selection £3.00)

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.