

DINNER MENU
Monday 23 September 2019

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

Autumn Is Coming £7.50

Aperol, Vodka, Orange Juice, Granadine

Watermelon Margarita £ 9.50

Classic Margarita served in a long glass
with home made Watermelon Puree

Appetisers

Smalec – Lard with Gherkin, Onion, Apple and Toast £4.00

Fresh Radishes with Cream Cheese, Chives and Toast (v) £4.00

Deep Fried Kopytka – Potato 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

Grzybowa – Wild Mushroom Soup with Vegetables (v)

£6.00

Golonka Salad - Ham Hock with Peppers, pickled Cucumber and Mustard Dressing

£7.50

Smoked Eel on Toast with Salat Olivier, Red Onion & Green Peppercorns Dressing

£9.50

Autumn Pear, Cranberries and Walnuts Salad with Balsamic Dressing (v) (n)

£7.50

Sledz po Kaszubsku – Herring in Tomato and Raisin Marinade with Mixed Salad and pickled Onion

£7.50

Hot Smoked Salmon Salad with Beetroot, Watercress and Horseradish Dressing

£9.50

Salad of Asparagus, Kale, Bean and Pumpkin Seeds with Maple and Mustard Dressing (v)

£8.00

Steak Tartar with Quail Egg, Gherkins, Shallots, Capers and Herbs (un/mixed)

£11/£20

Dumplings

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

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

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

Placki

Potato Pancakes with:

Spiced sautéed Chicken Livers with Dried Cherries £7.50/£15

Kaszanka – Black Sausage with Apples and Onions £7.50/£15

Beetroot Marinated Gravadlax with Dill and Mustard Sauce £8.00/£16

Blinis

Buckwheat pancakes and sour cream served with:

Smoked Salmon – £9/£18, Marinated Herring – £8/£16 Keta Caviar – £11/£20

Royal Oscietra Caviar, served with Chopped Egg, Onion, Sour Cream (30g) £45

Meat

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

£18.50

Kefir & Herb Barbecued Chicken with roast Peppers and Courgette & Herb Yogurt

£17.00

Pork Schnitzel a la Holstein with Potato and pickled Cucumber Salad, Fried Egg and Anchovy

£18.50

Sirloin Steak Salad with Gherkin, Chilli, Fennel and Horseradish

£19.50

Kacze Pipki – Stew of Duck Gesiers with pickled Vegetables and Onion Bun

£17.00

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

£22.00

Królik i Kwasnica – Rabbit Leg and Sauerkraut braised with Smoked Ribs and Mushrooms

£19.50

Confit Duck Leg with braised Red Cabbage, Apple and Fig

£19.50

Fish

Seared Salmon with sweet pickled Cucumber Salad and Sour Cream

£19.00

Haddock Fillet with Hungarian Vegetable Puree and pickled Carrots

£19.50

Roast Hake with braised Kohlrabi, Spinach and Tomatoes

£19.50

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

£17.50

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

£14.50

Sides

Buttered Green Vegetables

£4.00

Mashed Potatoes

£4.00

Surowka – Sauerkraut and Carrot Salad

£4.00

Mizeria - Cucumber, Dill and Cream

£4.00

Mixed Leaves Salad

£4.00

Kasza – Roast Buckwheat Groats

£4.00

Braised Red Cabbage

£4.00

Chips

£4.00

Green Beans

£5.00

Sauteed Potatoes

£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.

Summer Bin-ends

White

Pinot Gris 2016 Rolly Gassmann

Gls 11.50 ½L 35.50 Bottle 48.00

From one of the finest Alsace producers this

Pinot Gris is ripe with minerality; hints of

white flowers, a mixture of mature apricot,

peach and spices. A complex nose, profundity

of a mid-palate which marries the exotic

and the restrained

Red

Beaujolais Villages 'Les Vignes De

Thulon' 2018 Jean Marc Burgaud

(Available chilled)

Gls 8.50 ½L 25.50 Bottle 35.50

This wine is very fresh and aromatic. 2018

is a fantastic vintage in the Beaujolais and

this wine offers velvety

red fruit and flowers, with a typical

minerality. It also has a clean palate

cleansing finish.

Lalama – 2013 Domino Bibei, Ribeiro

Sacra Spain - 49.00

Amazing Mencia blend from Ribera

Sacra. A seductively ethereal red with

wonderful sweet berry spice, hints of cured

meats, sweet plums, all with a most

wondrous, harmonious balance

Pre-Theatre Menu

5:30pm - 7pm

2 Courses £18.50 – 3 Courses £22

Members – £16.50 / £20

Soup of the day

Golonka Salad - Ham Hock with Peppers,
pickled Cucumber and Mustard Dressing

Sledz po Kaszubsku – Herring in Tomato
and Raisin Marinade with Mixed Salad
and pickled Onion

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Chicken Kiev with Sautéed Mushrooms,
Bacon and Savoy Cabbage

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

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Desserts a la Carte

(Surcharge – Pulkownik £2.00

Cheese Selection £3.00)