

DINNER MENU
Monday 13 January 2020

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

Winter Warmers

Glögg £7.00
Hot Mulled Wine with Cinnamon,
Orange and Spices
Hot Golden Autumn £9.50
(Served Hot)
Whiskey, Honey Vodka, Apple, Cinnamon

Appetisers

Deep Fried Kopytka – Potato Dumplings with Pepper Relish (v) £4.00
Smalec – Lard with Gherkin, Onion, Apple and Toast £4.00
Trzaski – Crispy Pork Cracklings with Apple and Horseradish £4.00

Starters

Barszcz – Clear Beetroot Soup with Pasztecik £6.00
Kapusniak – Sauerkraut Soup with Bacon and Vegetables £6.00
Smoked Eel on Toast with Salat Olivier, Red Onion & Green Peppercorns Dressing £9.50
Salad of Asparagus, Kale, Bean and Pumpkin Seeds with Maple and Mustard Dressing (v) £8.00
Sledz w Smietanie – marinated Herring with Sour Cream and Onion £7.50
Autumn Pear, Cranberries and Stilton Cheese Salad with Walnuts and Balsamic Dressing (v)(n) £7.50
Hot Smoked Salmon Salad with Beetroot, Watercress and Horseradish Dressing £9.50
Golonka Salad - Ham Hock with Peppers, pickled Cucumber and Mustard Dressing £7.50
Steak Tartar with Quail Egg, Gherkins, Shallots, Capers and Herbs (un/mixed) £11/£20

Dumplings

Kopytka Dumplings fried with Chestnuts and Forest Mushrooms (v) £8.50
Pierogi – filled with Cheese, Potato 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 £7.50/£15
Spiced sautéed Chicken Livers with Dried Cherries £7.50/£15
Marinated Gravdlax with Dill and Mustard Sauce £8.50/£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/50g) £40/£65

Meat

Pork Schnitzel a la Holstein with braised Sauerkraut, Fried Egg and Anchovy £18.50
Sztuka Miesa – braised Rump of Beef in Broth, Root Vegetables & Horseradish Cream £19.00
Marinated Rump of Lamb with roast Aubergine and Pepper Salad & 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
Chicken Kiev with Sautéed Mushrooms, Bacon and Savoy Cabbage £17.00

Fish

Pan-fried Sea Bream with Courgette and Tomato Salad and Lemon Mint Dressing £18.00
Haddock Fillet with Hungarian Vegetable Puree and pickled Carrots £19.00
Roast Cod with Kasza, Mushrooms, Leeks and White Wine Sauce £19.00
Seared Salmon with sweet pickled Cucumber Salad and Sour Cream £19.00

Chargrilled Artichokes with Salsify, Broad Beans, Mushrooms and Spelt in Broth (v) £14.50

Sides

Buttered Green Vegetables	£4.00	Roast Butternut Squash	£4.00
Mashed Potatoes	£4.00	Kasza – Roast Buckwheat Groats	£4.00
Braised Sauerkraut with Boczek	£4.50	Braised Red Cabbage	£4.00
Mizeria - Cucumber, Dill and Cream	£4.00	Chips	£4.00
Mixed Leaves Salad	£4.00	Spinach Steamed/Buttered	£5.00

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.

Winter Bin-ends

White

Soave, 2018 Tenuta Giacobbe, Italy
Gls 8.50 ½L 25.50 Bottle 35.00
Soave is a dry, light-bodied wine with plenty
of Peach, Honeydew and Citrus Zest flavours.
Smooth oily like richness adds
a little extra punch.

Red

Peninsula Pinot Noir 2017 Crittenden
Estate, Victoria, Australia
Gls 12.00 ½L 36.00 Bottle 49.00

This is really very good - sharp and complex and
zesty with none of the blowie - ness sometimes
associated with Aussie Pinot Noirs. The nose is
full of juicy red cherry, leading on to a palate of
crunchy redcurrants and strawberries. There is
an herbaceous twist and a delicious freshness,
making it supremely drinkable.

Pre-Theatre Menu

5:30pm – 7pm

2 Courses £18.50 – 3 Courses £22
Members – £16.50 / £20

Soup of the day

Sledz w Smietanie – marinated Herring
with Sour Cream and Onion

Galareta – Ham Hock and Vegetables
en Gelée with Toast

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Confit Duck Leg with braised
Red Cabbage, Apple and Fig

Pan-fried Herring in fresh Tomato Sauce
served on Potato Pancakes

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Desserts a la Carte
(Surcharge – Pulkownik and Tart £2.00
Cheese Selection £3.00)