

## MENU

Thursday 16 September 2021

### 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

### Appetizers

**Smalec** – Lard with Malosolny Cucumber, Onion, Apple and Toast £4.50

**Trzaski** – Crispy Pork Cracklings with Apple and Horseradish £4.50

**Deep Fried Kopytka** – Potato Dumplings with Pepper Relish (v) £4.50

### Starters

**Ogorkowa** – Sour Cucumber Soup with Vegetables and Dill (v) £6.50

**Chlodnik** – Chilled Beetroot and Radish Soup with Egg (v) £6.50

**Smoked Eel with Horseradish Vegetables Salad** £9.00

**Flat Peach Salad** with Goat's Curd, Hazelnuts and Peach Dressing (v) £8.00

**Sledz** – Linseed oil marinated Herring with Onion and Potatoes (*with shot of Kavka Vodka - £10*) £7.50

**Hot Smoked Salmon Salad** with Beetroot, Watercress and Horseradish Dressing £9.50

**Artichokes and Fig Salad** with Hazelnuts and Pomegranate Dressing (v) £8.50

**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) £7.50

**Pelmeni** – Small Dumplings filled with Veal and Pork £8.50

– filled with Mushrooms and Kasza (v) £7.50

### Placki

Potato Pancakes with:

**Spiced Chicken Livers** and dried Cherries £7.50/£15

**Kaszanka** – Black Sausage with Apples and Onions £8.00/£15.50

**Marinated Gravdax** with Dill and Mustard Sauce £9.00/£18 (add shot of Aquavit - £3.00)

### Blinis

Buckwheat pancakes and sour cream served with:

**Smoked Salmon** – £9/£18, **Marinated Herring** – £8/£16 **Keta Caviar** – £12/£22

**Royal Oscietra Caviar** (30g/50g) £50/£70 (Chopped Egg, Sour Cream and Onion)

### Meat

**Poached Salt Beef** with Fennel, Gherkin, Horseradish and Chilli Salad £18.50

**Roast Garlic Poussin** with Green Beans and Tomato Salad £18.50

**Królik** – Rabbit braised in Cider with Sauerkraut, Bacon and Spring Onion £21.00

**Pork Schnitzel a la Holstein** with Sauteed Potatoes and Fried Egg £18.50

**Rump of Lamb** with Smoked Aubergine and Pepper Salad and Garlic Yogurt £23.00

**Kaczka Pieczona** – Roast Duck stuffed with Kasza, served with Apple & Fig Compote and Red Cabbage

**Whole Duck** (for 4) - £74.00 **Half Duck** (for 2) - £37.00

### Fish

**Sea Bream** with Courgette and Tomato Salad, Mint and Lemon Dressing £20.00

**Roast Cod** with Buckwheat Risotto, Mushrooms and Peas £22.00

**Seared Salmon** with sweet pickled Cucumber Salad and Sour Cream £19.00

**Chargrilled Artichokes** with Salsify, Broad Beans, Mushrooms and Spelt in Broth (v) £15.00

### Sides

Buttered Green Vegetables £4.50 | Surowka - Pickled Sauerkraut Salad £4.50

Mizeria - Cucumber, Dill and Cream £4.50 | Chips £4.50

Mixed Leaves Salad £4.50 | Kasza – Roast Buckwheat Groats £4.50

Mashed Potatoes £4.50 | Braised Red Cabbage £4.50

### Summer Cocktails

**Blueberry Colada**

£10.50

White Rum blended with Coconut  
Cream, Lime Juice and Blueberry Puree

**Rhubarb and Strawberry  
Bellini**

£9.50

Prosecco mixed with home-made  
Rhubarb and Strawberry Puree

### CAVIAR &

### CHAMPAGNE

Bottle Taittinger Brut Réserve

NV

+

Oscietra caviar - 50 grams -

with Blinis, sour cream,  
chopped egg and shallot

£110

or with

Kavka Vodka – 250ml

£85

### BIN ENDS

#### WHITE

Vinho Verde DOC 2020

Arinto, Portugal

Gls 9.00 / Carafe 27.50/ Bot 36.50

Tokaj Nobilis Szolobirtok

Furmint 2018

Gl 12.00/ Carafe 36.00/ Bot 49.00

#### RED

Frederic Mabileau 2015

St Nicolas de Bourgueil

Cabernet Franc

Bottle £43.00

Boulevard Napoleon 2017

Vin De Pays de L'Herault

Cabernet Franc/Syrah

£49.50

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 do contain Nuts and other Allergens

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