

Dinner Menu

Starters

- Hideg Meggy leves - Chilled Wild Cherry Soup £6.00
Gulyásleves - Beef Goulash Soup £7.00
Napi Leves - Soup of The Day £6.00
Spárgasaláta - Fresh Asparagus and Bacon Salad £6.50
Halpástétom - Fish Terrine with Beetroot Sauce and Cucumber Salad £7.50
Rántott Gombafejek - Fried Mushrooms with Tartare Sauce £5.00
Kaprosgombás Halgaluska - Fish Dumplings, Creamy Dill and Mushroom Sauce and Rice £7.00
Liba-Sertés Pástétom - Goose and Pork Pate £6.00
Debreceni Kolbász - Smoked Hungarian Sausage £6.00
Szalámi Tál - Mixed Hungarian Salami £6.50
Pácolt Hering - Marinated Fillet of Herring with Soured Cream £6.00
Hideg Ízelítő - Hungarian Hors d'Oeuvres £10.00
Hortobágyi Húsos Palacsinta - Chicken Pancake £7.00
Seared Hungarian Foie Gras, Caramelised Onion, Tokaji and Black Truffle Jelly £12.50

Main Courses

- Vegetáriánus Pörkölt Galuskával - Vegetarian Goulash with Porcini and Galuska £13.50
Grillezett Tengeri Ördög - Grilled Sea Bass with Leek and Potato Cake £17.00
Kaprosgombás Halgaluska - Fish Dumplings, Creamy Dill and Mushroom Sauce and Rice £14.00
Csirkepaprikás Galuskával - Chicken in a Creamy Paprika Sauce and Galuska £14.50
Hortobágyi Húsos Palacsinta - Chicken Pancakes with Rice and Spinach £14.50

Salads

- Paprikasaláta - Sweet Pepper Salad £5.00
Vöröskáposzta - Red Cabbage £4.50
Spenót - Fresh Leaf Spinach £4.50
Paprikás Krumpli - Paprikas Potatoes £4.50
(Contains Meat)

- Dobos Torta - Layered Gateau with Carrot
Túrós Palacsinta - Sweet Cheese Pancakes
Gundel Palacsinta - Walnut Pancakes with
Mákos Rétes - Poppyseed Strudel with
Erdei Gyümölcs Szelet - Gay Hussar's
Gesztenyepüré - Chestnut Puree flavor
Fagylalt - Ice Cream - Vanilla, Strawberry
Sorbet - Mango, Raspberry, Lemon £5.50

- Filter Coffee / Tea £2.25 Espresso £2.25

Tokaji

- Tokaji Szamorodni Sweet 2007 Chateau Mező
Tokaji Aszú 5 Puttonyos 2008 St Stephen's
Király Late Harvest 2011 Szent Tamás (375)

Hungarian

