

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

DINNER MENU Monday 18 September 2017

Appetisers

Trzaski – Crispy Pork Crackling with Pear and Horseradish	£4.00
Smalec – Lard with Bacon and Toast	£4.00
Deep Fried Kopytka Dumplings with Pepper Relish (v)	£4.00
Aubergine Mousse with grilled Flat Bread (v)	£4.00

Starters

Barszcz – Clear Beetroot Soup with Pasztecik	£6.00
Krupnik – Pearl Barley Soup with Golonka, Sausage and Vegetables	£6.00
Steak Tartar with Quail's Egg, Gherkins, Shallots, Capers and Herbs (un/mixed)	£9/£17
Smoked Eel with Salat Olivier, Mustard and Horseradish Dressing	£8.50
Hot Smoked Salmon Salad with Beetroot, Watercress and Horseradish Dressing	£8.50
Artichoke and Fig Salad with Hazelnuts and Mixed Leaves (v)(n)	£7.50
Sledz po Kaszubsku – Herring in Tomato and Raisin Marinade with Mixed Salad and pickled Onion	£7.50
Whole Dorset Crab with Potato, Watercress Salad and Horseradish Dressing	£14.50

Dumplings

Pelmeni – Small Dumplings filled with Veal and Pork	£8.00/£15
Pierogi – filled with Potato, Cheese and Onion (v)	£7.00/£12
Fried Kopytka Dumplings 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	£7.00/£14
Beetroot Marinated Gravadlax with Dill and Mustard Sauce	£8.00/£16

Blinis

Smoked Salmon	£8/£16
Marinated Herring	£7/£14
Keta Caviar	£10/£19
Royal Oscietra Caviar, served with Chopped Egg, Onion, Sour Cream(30g/50g)	£40/£65

Meat

Poached Salt Beef with Beetroot and Fennel Salad and Horseradish	£16.50
Chargrilled marinated Coquelet with Yellow Beans and Tomato Salsa	£17.50
Pork Schnitzel a la Holstein with sauteed Potatoes, Capers and Fried Egg	£18.00
Braised Duck Leg in Broth with Hispi Cabbage and Spring Vegetables	£18.50
Golonka – Honey and Mustard glazed Ham Hock with Apple, Kohlrabi and Capers Salad	£16.50
Krolik w Cydrze – Rabbit Leg braised in Cider with Sauerkraut, baby Carrots and Bacon	£18.00
Rump of Lamb with Smoked Aubergine and Pepper Salad and Garlic Yoghurt	£20.00

Fish

Roast Sea Bass with Courgette and Tomato Salad and Lemon Mint Dressing	£18.00
Seared Salmon with sweet pickled Cucumber Salad and Sour Cream	£16.50
Fish Stew with Gurnard and Red Mullet, Saffron Potatoes, Fennel and Tomatoes	£19.50
Roast Sea Bream with Kohlrabi, Apple and Fennel Salad	£17.50

Bulgurwheat and Chickpea Pilaf with dried Cherries, Almonds, Pine Nuts and Tzatziki Sauce (n)(v)	£14.00
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Sides

Kasza - Roast Buckwheat Groats	£4.00	Mizeria - Cucumber and Cream	£4.00
Buttered Green Vegetables	£4.00	Chips	£4.00
Mashed Potatoes	£4.00	Ratte Potatoes with Spring Onion & Mint	£4.00
Surowka - Spring Cabbage Salad	£4.00	Mixed Leaves Salad	£4.00
Braised Red Cabbage	£4.00	Green Beans	£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.

COCKTAIL SPECIALS

Charlie Chaplin - £9.50

Sipsmith Sloe Gin, Apricot Brandy
and Lime Juice

Garden Harvest - £9.50

Gin, Rose Belsazar, Lemon Juice,
Fresh Dill and Rhubarb

SPRING BIN ENDS

Last few bottles

White

Pinot Blanc 2012 Pierre Schueller
£36.00

Top-notch Alsace Pinot Blanc - arguably
France's finest all-round white wine:
it goes with absolutely everything.

Tokaji Harslevelu 2013 Chateau Megyer,
Hungary

£33.00

Lovely, rounded with white fruit on the
palate. Good acidity and a lasting finish

Red

Blagny 2010 Matrot, Burgundy
£65.00

Delicious 1er Cru Pinot Noir
from great producer.
Blagny is placed between Volnay
and Meursault.

Swartland Rouge 2014, Kloof Street,
South Africa - 34.00

This seductive blend of Southern Rhône
varieties has a perfumed nose of violets,
spice and purple fruit.

Pre-Theatre Menu

5:30 - 7pm

2 Courses £18.50 – 3 Courses £22

Members – £16.50/£20

Soup of the Day

Artichoke and Fig Salad

with Hazelnuts and Mixed Leaves (v)(n)

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

Mackerel Fillet with Red Kidney Bean.
Soya Beans, Chilli and Mint Salad

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Desserts a la Carte

(Surcharge - Pulkownik £1.50

Cheese Selection £3.00)