

Cocktail Specials

Roza Goska – 6.50

Potocki Vodka, fresh squeezed Lime, St Germain Liqueur, Organic Pink Grapefruit and bitters.

Baltic Manhattan – 6.50

Caramel infused Vodka stirred with Makers Mark Bourbon, Martini Rosso and Angustura Bitters



Dinner Menu

Tuesday 8 November 2011

Wine Specials

Passadouro Branco 2008 Quinta do Pinhão Portugal

A really fine fresh minerally Portuguese white with lovely floral nose & exquisite length- 28.50

Chateau Henri Bonnaud - Palette Rosé France

ose petal colour, floral, grapefruit and peach aromas with a hint of minerality. - 29.00

Starters

Barszcz Ukrainski – Beetroot and Vegetable Soup	5.00	
Kapsuniak – Sauerkraut, Bacon and Smoked Sausage Soup	5.00	
Hot Smoked Salmon Salad with Beetroot & Horseradish Cream	6.50	
Marinated Herring Salad with Potato, Pea and Apple	6.50	
Salad of Marinated Artichokes, Figs, Broad Beans and Rocket	6.50	
Gravadlax –Dill and Vodka Marinated Salmon with Potato Latkes	7.00	
Grilled Marinated Quail with Walnut, Garlic & Pomegrante Sauce and Kasza	7.00	
Golden Beetroot, Goats Cheese, Broad Beans and Walnut Salad	6.50	
Braised Squid with Peppers, Chilli, Tomato and Garlic	7.00	
Selection of 'Topolski' Polish Charcuterie with Pickled Cabbage and Plum Sauce	8.00	
Seared Foie Gras with Mushroom Pancake and Honey Sauce	9.50	
Steak Tartar with Toast & Pickles (with Chips as a Main Course)	8.00	15.50

Dumplings

Spaetzle – Fine Egg Dumplings fried with Peas and Bacon	5.50	
Leniwe – Sautéed Cheese and Potato Dumplings with Mushrooms	6.00	
Pierogi filled with Potato, Cheese and Spring Onion	6.00	9.00
Siberian Pelmeni – Small Veal & Pork Dumplings	6.50	10.50

Blinis

Smoked Salmon	6.50	12.00
Marinated Herring	5.90	11.00
Aubergine Caviar and Mushroom	5.00	8.50
Keta Caviar	9.50	17.50
Selection (of the above)	8.50	16.00

Meat

Roast Partridge with Leek, Potato and Smoked Sausage	15.50	
Seared Calves Liver with Apple Mash and Bacon	15.50	
Pork Schnitzel a la Holstein with Capers, Anchovies, Fried Egg & Sautéed Potatoes	16.50	
Chargrilled Leg of Lamb with Aubergine,Peppers and Saffron Guvech	17.00	
Aberdeen Angus Sirloin Steak with Salad and Chips	18.50	
Braised Rabbit Leg with Figs, Bacon and Spaetzle Dumplings	15.50	
Paprika Marinated Coquelet with Braised Swiss Chard, Bacon and Chilli	16.00	
Spiced Pork Goulash with Apples, Chilli, Smoked Paprika and Potato Dumplings	14.50	
Choucroute of Pork belly, Somked Ribs, Sausage and Braised White Cabbage	16.00	
Roast Goose Leg with Braised Red Cabbage, Figs and Apple	17.00	

Fish

Solianka – Cod, Gurnard, Mussels and Red Snapper in Tomato & Olive Broth	16.00	
Whole Baked Sea Bream with Tomato, Caper and Celery Compote	17.50	
Pan Fried Fresh Herring with Celeriac Mash and Lingonberries	15.00	
Seared Salmon with Beetroot, Pine nut and Garlic Purée	15.50	
Fresh Wild Mushrooms Sautéed in Butter, Garlic and Herbs served with Mamaliga	15.00	

Sides

Chive Mash	3.50	Red Cabbage	3.50
Homemade Chips	3.50	Kasza with Bacon	3.50
New Potatoes,Sour Cream Dill & Spring Onions	3.50	Green Beans, Broad Beans & Black Cabbage with Garlic	4.50
Roast Beetroot & Onion	4.50	Tomato & Onion Salad	4.50
Braised White Cabbage and Caraway	3.50	Mizeria	4.50

Vodka Aperitif

Try a 100ml Carafe of Vodka

– 4 shots –

Premium and Flavoured £11, Baltic Flavours £12

Superpremium £15

Please see our vodka list for selection

Special Offer

Uluvka – Super Premium Polish Vodka served in it's own unique Bottle - £12

THEATRE MENU

5.30 -7pm & 10 – 11.15pm

2 Courses 14.50

3 Courses 17.50

Soup of the Day

Leniwe – Cheese and Potato Dumplings with Sautéed Wild Mushrooms

Warm Haddock Salad with New Potatoes and Capers

Lamb and Fig Kofta with Cucumber & Radish Salad and Flat Bread

.....
Comfit Duck & Frankfurters Casserole with Butter Beans & Tomato

Paprika Marinated Coquelet with Braised Swiss Chard, Bacon and Chilli

Lentil and Potato Cake with Caper Berries and Tzatzyki

.....
Desserts a la Carte
(Cheese £3 surcharge)

Desserts

£6.00

Racuchy – Apple fritters with Crème Fraiche

Wodka Marinated Cherry Crème Brulee

Nalesniki – Crepe with Sweet Cheese, Nuts & Raisins

Makowiec - Poppyseed and Honey cake with Plum and Pear compote

Honey Poached Pear with Chocolate Ice Cream, Hazelnuts & Pomegranate

Sernik – White Chocolate and Vanilla Cheesecake

Chocolate Mousse with Fresh Raspberries

Selection of Neal's Yard Cheese and Oatcakes –£ 7.50

*Private Rooms for up to 30 people -Pre Theatre and Bar Menus Available, Sunday Set Menu and a la Carte all day
Info@balticrestaurant.co.uk www.balticrestaurant.co.uk 12.5% discretionary service charge will be added to your bill*

Some of our dishes may contain nuts