

SUNDAY MENU

19/01/2012



Wine Specials

Passadouro Branco 2008 Quinta do Passadouro Pinhão Portugal - 28.50

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

Chateau Henri Bonnaud - Palette Rosé France – 29.00

A lovely rose petal colour, floral, grapefruit and peach aromas with a hint of minerality.

Lunch Club

Have Ten Lunches at Baltic and get a dinner for 2 up to the value of £100. Pick up your loyalty card with your bill to start collecting.

Today's Drink

Roza Goska – 6.50

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

Zakuski

These are smaller than starter size dishes and are ideal for a light lunch (2,3 or 4 plates) or for sharing

3 for £10, 5 for £18 . All can be served as normal starter size portions - additional £3.00

Gravadlax –Dill and Vodka Marinated Salmon with Potato Latke	4.00
Salad of Marinated Artichokes, Figs and Broad Beans	4.00
Marinated Herring Salad with Potato , Apple & Gherkins	4.00
Lamb and Pine Nut Kofta with Cucumber & Radish Salad and Flat Bread	4.00
Hot Smoked Salmon Salad with Beetroot, Watercress & Horseradish Sauce	4.00
Kaszanka – Grilled Black Sausage with Potato Pancake, Apple & Onions	4.50

Dumplings

Spaetzle – Fine Egg Dumplings fried with Peas and Bacon	3.00
Leniwe – Cheese and potato Dumplings with Sautéed Wild Mushrooms	3.50
Pierogi – Potato, Cheese and Spring Onion	3.00
Siberian Pelmeni – Small Veal & Pork Dumplings	3.50

Blinis

Smoked Salmon	4.50
Aubergine and Mushroom Caviar	3.00
Marinated Herring	4.00
Keta Caviar	5.00

Starters

Barszcz Ukraiński – Beetroot and Vegetable Soup with Sour Cream	5.00
Ogorkowa–Sour Cucumber Soup with Dill	5.00
Char grilled Quail with Spiced Kasza, Walnut and Garlic Sauce	7.50
Golden Beetroot, Goats Cheese, Broad Beans and Walnut Salad	6.50
Selection of 'Topolski' Polish Charcuterie with Pickled Cabbage and Plum Sauce	8.00
Squid Braised with Tomato, Peppers and Chilli	7.00
Steak Tartar with Toast & Pickles (with Chips as a Main Course)	8.00 15.50
Fresh Wild Mushrooms Sautéed in Butter, Garlic and Herbs served with Mamaliga	7.50 15.00

Meat

Roast Partridge with Leek, Potato and Smoked Sausage	15.50
Aberdeen Angus Sirloin Steak with Salad and Chips	18.50
Pork Schnitzel a la Holstein with Capers, Potato, Anchovy and Fried Egg	16.00
Chargrilled Leg of Lamb with Aubergine,Peppers and Saffron Guvech	17.00
Choucroute of Pork belly, Pork Neck, Sausage and Braised White Cabbage	15.00
Leczo – Spiced Beef & Smoked Sausage Stew with Peppers, Gherkins & Potato Dumplings	15.50

Fish

Solianka – Cod, Gurnard, Mussels and Red Snapper in Tomato & Olive Broth	16.50
Whole Baked Sea Bream with Tomato and Celery Compote	17.50
Seared Salmon with Beetroot, Pine nut and Garlic purée	14.50
Butter Nut Squash and Chickpea Tart with Salad of Pickled Vegetables	12.50

Desserts

£6.00

Sernik – White Chocolate Cheesecake with Berry Compote
Racuchy – Apple fritters with Crème Fraiche
Wodka Marinated Cherry Crème Brulee
Nalesniki – Crepe with Sweet Cheese, Nuts & Raisins
Makowiec – Poppyseed and Honey Cake with Crème
Honey Poached Pear with Chocolate Ice Cream, Hazelnuts & Pomegranate
Selection of Neal's Yard Cheese and Oatcakes –£ 7.50

SUNDAY SET MENU

To include a Bloody Mary or Peach Bellini

2 Courses 17.50

3 Courses 20.50

Soup of the Day

Leniwe – Cheese and Potato Dumplings with Sautéed Wild Mushrooms

Ryba po Grecku – Terrine of Whiting and Vegetables

Siberian Pelmeni – Small Veal & Pork Dumplings

Spiced Pork and Beef Goulash with Potato Dumplings

Pan Fried Fresh Herring with Celeriac Mash and LingonberriesSeared

Roast Chicken with Braised Chard, Garlic ,Spinach and Chilli

Desserts a la Carte

(Cheese £3 surcharge)

Sides

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

Private Room 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