

DINNER MENU
Thursday 27 February 2020

Saturday Lunch & Sunday

To include a Bloody Mary or Bellini
 2 Courses 21.00, 3 Courses 25.00

Happy Hour 2 for 1 5pm-7.30pm
 see Cocktail List

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

COCKTAIL OF THE NIGHT - £8.00

Golden Kavka

Kavka Vodka with Fortunela Golden Orange Liqueur, Campari,
 Orange Marmalade and fresh lemon juice

Tatanka

Zubrowka Polish Bison Grass Vodka with Apple Juice
 and Cinnamon

Starters

Barszcz – Clear Beetroot Soup with Pasztecik	6.00
Zurek– Sour Rye Soup with Sausage served with boiled egg	6.00
Chicken Satsivi – Sautéed Chicken with Walnuts and Pomegranate	7.50
Sledz po Kaszubsku – Herring marinated with Onions, Raisins, Tomato & Peppers (with shot of Kavka Vodka - £10)	7.50
Spicy Beetroots with Fennel and Walnuts served with Goat's Cheese (v)	7.50
Warm Smoked Eel Salad with Bacon, Beetroot, Potato and Horseradish Dressing	9.00
Roast Quail with Kasza and Walnut Sauce	8.50
Hot Smoked Salmon Salad with Beetroot and Horseradish Dressing	7.50
Marinated Grilled Artichokes with Figs, Pine nuts and Rocket (v)	8.50
Steak Tartar – Fillet of Beef with Toast & Pickles (with Chips as a Main Course)	9.00/18.00

Dumplings

Pelmeni – Small Dumplings filled with Veal and Pork – 7.50/13.00

Pierogi – Potato, Cheese and Onion (v) – 7.00/13.00

Kopytka– Fried Potato dumplings with Chestnuts, Mushrooms and Spinach (v) – 7.00/13.00

Placki

Potato Rosti topped with:

Gravadlax - Dill and Vodka marinated Salmon with Mustard Sauce – 8.00/16.00

Kaszanka - Black Sausage with Apples and Onions – 8.00/16.00

Grzybki – Creamy Mushrooms and Spinach (v) – 8.50/16.00

Spiced sautéed Chicken Livers with dried Cherries – 7.50/15.00

Blinis

Buckwheat pancakes and sour cream served with:

Marinated Herring - 7.50/15.00, Smoked Salmon – 9.00/18.00, Keta Caviar – 10.00/19.00

Mushroom Caviar (v) 6.00 /10.50, Selection (of the above) - 8.50/16.00

Royal Oscietra Caviar served with Chopped Egg, Onion, Sour Cream (30g/50g) – 40.00/65.00

Meat

Pork Schnitzel a la Holstein with Potatoes, Capers, Anchovies & Fried Egg	18.50
Poached Salt Beef, Beetroots and Horseradish Dressing	18.50
Krolik – Braised Rabbit Leg in Cider, Bacon, Prunes and Butter beans	18.50
Roast Duck Leg with Spiced Red cabbage, Apples and Figs	18.50
Chicken Kiev with Sautéed Mushrooms, Bacon and Savoy Cabbage	18.50
Zrazy –Rolled Beef filled with Bacon&Gherkin served with Silesian Dumplings and braised Red Cabbage	19.50
Golonka – Pork Shank with Potato and Braised Sauerkraut	18.50
Chargrilled Rump of Lamb with Smoked Aubergine &Adjika Dip	21.50

Fish

Roast Cod with mixed wild Mushrooms, Sour Rye and Sauteed Potatoes	21.00
Smoked Haddock & Salmon Fishcake with Leek, Kale and White Wine Sauce	17.50
Pan Fried Sea Bass with Comfit Red Peppers, Tomatoes and Capers	18.00

Vegetarian

Grilled Artichokes, Asparagus and Roasted Peppers Salad with Quinoa & Sesame seeds	15.00
Spiced Lentil, Potato and Peppers Cake with Capers and Tzatziki	14.00

Broad Beans, Green Beans		New Potatoes with Cream & Dill	4.00
and Pointed Cabbage	4.50	Broccoli with Garlic & Chillli	4.00
Sauerkraut and Apple Salad	4.00	Chips	4.00
Chive Mash	4.00	Mizeria - Cucumber, Dill and Cream	4.50
Kasza with Onion & Bacon	4.50	Spiced Red Cabbage	4.50

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.

CAVIAR + CHAMPAGNE

Winter Treat

Baerii caviar - 50 grams -
 with Blinis, sour cream, chopped egg
 and onion
 +

Bottle of Taittinger Brut Reserve
 £95

or with

Kavka Vodka - 250ml - £65

BIN ENDS

White

Lapeyre, Jurancon Sec France 2017
 GL8.00 – Carafe 22.50 – Bot 33.50

Scents of mandarin, grapefruit and green orchards fruit, On the palette, fresh crisp and round with refreshing acidity.

Red

La Croix D`Aline, Saint-Chinian 2016
 GL8.00 – Carafe 24.00 – Bot 34.50

Deeply coloured, smooth and fleshy with rich dark fruit and a pleasing spicy edge.
 Blend of Syrah 60% and Grenache 40%

PRE THEATRE MENU

2 Courses £18.50 – 3 Courses £22.50
 5.30pm to 7pm

Soup of the day

Spicy Beetroots with Fennel and Walnuts
 served with Goat's Cheese (v)

Sledz po Kaszubsku – Herring marinated
 with Onions, Raisins, Tomato & Peppers

Chicken Satsivi – Sautéed Chicken with
 Walnuts and Pomegranate

Poached Salt Beef, Beetroots and
 Horseradish Dressing

Seared Salmon with Marinated Beetroot,
 Fennel and Red Onion Salad

Chicken Kiev with Sautéed Mushrooms,
 Bacon and Savoy Cabbage

Desserts a la Carte

(Surcharge: Pulkownik £1, Cheese £3)