

DINNER MENU
Tuesday 26 February 2019

SUNDAY JAZZ

Live performances every Sunday evening from 7 till 10pm from some of the best musicians playing in London today
 See website for schedules

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 SPECIALS - £8.00

Mother Love
 Kavka Vodka, Agua de Madre fermented Ginger, Fresh lime and Agave Syrup
Grapefruit Breeze
 Krakus Lemon Vodka shaken with fresh Lemon Juice, Maraska Maraschino Liqueur and Fresh Grapefruit Juice
Detox Squash (Low in alcohol)
 Beetroot, fresh Passionfruit and Apple juice

Appetisers

Smalec - Pork dripping served with Toast - £4.50

Starters

Barszcz - Beetroot Soup with Pasztecik 6.00
Ogorkowa - Dill and Cucumber Soup 6.00
Spicy Beetroots with Fennel and Walnuts served with Goat's Curd (v) 7.00
Sledz - Marinated Herring with Pickled Carrot and Fennel 7.00
Salad of Asparagus, Kale, Beans and Pumpkin seeds with Maple and Mustard Dressing (v) 7.50
Warm Salad of Honey Glazed Smoked Eel with Potato, Bacon and Capers 9.50
Hot Smoked Salmon Salad with Beetroot, Watercress and Horseradish Dressing 8.00
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
Fried Kopytka Dumplings with Chestnuts, Spinach and Mushrooms (v) - 8.50

Placki

Potato Rosti topped with:

Kaszanka - Black Sausage with Apples and Onions - 8.00/16.00
Gravadlax - Dill and Vodka marinated Salmon with Dill and Mustard - 8.00/16.00
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** - 8.50/16.00, **Keta Caviar** - 9.50/17.00
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, Anchovies, Capers & Fried Egg 17.50
Chicken a la Kiev with Sautéed Cabbage, Bacon and Mushrooms 15.50
Choucroute of Golonka, Polish Sausages and Pork Belly with braised sauerkraut 17.50
Roast Duck Leg with Spiced Red cabbage, Apples and Figs 17.50
Beef Goulash with Mushrooms, Pickled Cucumber and Kopytka Dumplings 18.50
Haunch of Venison with Honey Roast Pears and Sour Cherries 19.50
Sirloin Steak with Mixed Leaf, Caper Butter and Chips 19.50

Fish

Roast Cod with Braised Butter Beans, Herbs and Chilli 17.50
Pan Fried Sea Bream with Braised Fennel and Tomato 17.00
Fish Pie with Salmon, Gurnard and Crayfish 17.00
Seared Salmon with Sweet Pickled Beetroot, Creme Fraiche and Watercress 18.00

Vegetarian

Roasted Red Pepper filled with Spiced Courgettes, Mushrooms topped up with Feta Cheese 14.50
Broad Bean Puree with Griddled Cauliflower, Marinated Beetroot and Pine nuts 14.00

Broad Beans, Green Beans and Pointed Cabbage	4.50	New Potatoes with Cream & Dill	4.00
Sauerkraut and Apple Salad	4.00	Broccoli with Garlic & Chilli	4.00
Mizeria - Cucumber, Dill and Cream	4.50	Braised Red Cabbage	3.50
Chive Mash	4.00	Chips	4.00

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.

BIN ENDS

White

Pinot Blanc Vieilles Vignes 2015
Ginginger -Fix - £34.00
 Top-notch Alsace Pinot Blanc - Not at all blousy but still has a great depth, complexity and balance.

Red

Chateau Haut Bailly Grand Cru Classe 2005 Pessac Leognan - £120.00
 The 2005 Haut-Bailly, is dense purple with loads of graphite, earth, spice, blackberry and blueberry fruit, beautiful balance, medium to full body, and stunning purity, texture and length. Still incredibly young at age 10, this wine is set for 30 or more years of longevity. This is a great, great Haut-Bailly that will one day probably rival 2009 and 2010.

PRE THEATRE MENU

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

Soup of the Day

Venison Pate with Plum Sauce and Toast

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

Sledz - Marinated Herring with Pickled Carrot and Fennel

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Roast Duck Leg with Spiced Red cabbage, Apples and Figs

Pan Fried Sea Bream with Braised Fennel and Tomato

Choucroute of Golonka, Polish Sausages and Pork Belly with braised sauerkraut

Desserts a la Carte

(Surcharge: Putkownik £1 Cheese £3)

see a la Carte for vegetarian options