

DINNER MENU
Monday 6 August 2018

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

Monkey Love
Monkey Shoulder gently stirred with Disaronno, Red Belsazar Vermouth and Orange Bitter

Frose
Wyborowa Vodka, Belsazar Rose, Peter Spanton Salted Paloma and lime juice

Appetisers

Smalec - Pork dripping served with Toast - £4.50
Trzaski - Deep fried pork scratching with Apple and Horseradish sauce - £4.50

Starters

Chlodnik - Chilled Beetroot and Radish Soup 6.00
Kapusniak - Spring Cabbage and Sausage Soup 6.00
Salad of Watermelon, Feta, Mint and Broad Bean 7.00
Sledz - Salad of marinated Herring with Pickled Vegetables 7.00
Roast Beetroot with Mild Spices, Creme Fraiche and Carrot Chips 7.00
Salad of Asparagus, Kale, Bean and Pumpkin seeds with Maple, Mustard and Vinegar dressing 7.50
Kamczatka - Crab, Crayfish Salad with Rice with Rice, Pickles and Apple 8.00
Mussels cooked in Beer with Chilli, Garlic and Bacon 7.50/12.00
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:
Spiced sautéed Chicken Livers with dried Cherries - 7.50/15.00
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

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,
Aubergine Caviar 5.00/9.50, **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

Veal Schnitzel a la Holstein with Potatoes, Anchovies, Capers & Fried Egg 23.50
Char-grilled Keffir and Herb Marinated Chicken with Green Beans and Tomato Salsa 15.50
Choucroute of Golonka, Pork Belly and Polish Sausages with Surowka 17.50
Char-grilled Lamb Shashlik with Aubergine & Garlic Yoghurt, Pepper Relish & Flat Bread 19.00
Braised Rabbit Leg stuffed with Kohlrabi, Cabbage and Bacon 17.50
Karkowka - Grilled Pork Neck with Roasted Root Vegetables and Mash Potatoes 15.50
Bozbash - Georgian Lamb Stew with Okra, Tomato and Pomegranate 18.00

Fish

Seared Marinated Salmon with Sweet Pickled Beetroot and Sour Cream 17.00
Pan Fried Sea Bass with Kohlrabi, Caper and Cucumber Salad 17.00
Fresh Herring Fillets with Rhubarb Compot and New Potatoes 15.50
Roast Cod with Mushrooms, Leeks and Kasza 17.50
Smoked Haddock & Salmon Fishcake with Leeks, Kale and White Wine Sauce 15.50

Uzbek style Pilaf with Bulgar wheat, Chickpeas, dried Cherries, Pepper Compote and Tzatziki 13.50
Salad of Asparagus, Kale, Bean and Pumpkin seeds with Maple, Mustard and Vinegar dressing 13.50

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

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.

Some Summer Wine Suggestions

White

Delfino della Marchesa, Nec-otium, 2016 IGT Venezia Giulia
£8.00 £24.00 £34.00
Declassified Friulano, hence excellent price. Light and crisp with the tell tale hint of pear.

Pinot Gris 2016 Jules Taylor Marlborough New Zealand
£9.50 £28.00 £37.50
Great Kiwi Pinot Gris- More Alsace than Italian Pinot Grigio but still with a good crisp, dry finish.

Red

Dolcetto d'Alba 2017 Sori Rocca, Tenuta Rocca
£9.75 £29.50 £39.00
Perfect summer wine. It is the Milanese and drinking now-fresh and fruity. Available chilled

Morellino di Scansano 2015 Poggio Tревvalle
£9.75 £29.50 £39.00
A great Sangiovese without the Montalcino premium.

Pinot Noir 2016 Binner Alsace
£15.00 £45.00 £60.00
A great Pinot Noir from an Alsace master. Perfect for summer - slightly chilled.

Pre -Theatre Menu

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

Soup of the Day

Salad of Watermelon, Feta, Mint and Broad Bean

Spiced sautéed Chicken Livers with dried Cherries

Sledz - Salad of marinated Herring with Pickled Vegetables

Karkowka - Grilled Pork Neck with Roasted Root Vegetables and Mash Potatoes

Roast Cod with Mushrooms, Leeks and Kasza

Chicken Kiev with Savoy Cabbage, Bacon and Horseradish

Desserts a la Carte

(Surcharge: Putkounik £1 Cheese £3)

see a la Carte for vegetarian options