

DINNER MENU
Tuesday 15 January 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

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

Grapefruit Breeze
 Krakus Lemon Vodka shaken with fresh Lemon Juice, Maraska Maraschino Liqueur and Fresh Grapefruit Juice

Appetisers

Smalec - Pork dripping served with Toast - £4.50

Starters

Ogorkowa - Dill and Cucumber Soup 6.00
 Barszcz - Clear Beetroot Soup with Mushroom and Sauerkraut Pasztecik 6.00
 Beetroot, Fennel and Walnut Cake 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
 Baked Mushrooms with Paluszki Biscuit (v) 7.50
 Roast Golden & Candy Beetroot with Ham Hock, Spring Onion and Pomegranate 7.00
 Crab and Crayfish Salad with Apples and Celery 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
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
Aubergine 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 17.50
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
Bavette Steak with Mixed Leaf, Caper Butter and Chips 16.50

Fish

Roast Cod with Butter Beans, Kale and Chili 17.50
Pan Fried Sea Bream with Braised Fennel and Tomato 17.00
Smoked Haddock & Salmon Fishcake with Kale and White Wine Sauce 15.50
Kulebiak- Salmon in Pastry with Mushrooms, Kasza and Spinach 18.50

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 14.50

Broad Beans, Green Beans and Pointed Cabbage	4.50	New Potatoes with Cream & Dill	4.00
Surowka - 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 Gingingler -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

Spiced sautéed Chicken Livers with dried Cherries on Potato Pancake

Baked Mushrooms with Paluszki Biscuit (v)

Sledz - Marinated Herring with Pickled Carrot and Fennel

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Chicken a la Kiev with Sautéed Cabbage, Bacon and Mushrooms

Smoked Haddock & Salmon Fishcake with Kale & White Wine Sauce

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

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Desserts a la Carte
 (Surcharge: Putkownik £1 Cheese £3)