

DINNER MENU
Monday 7 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

Polish Martini
Kavka Vodka, Krupnik Polish Honey Liqueur, Zubrowka Vodka stirred with clear Apple juice

Starters

Kapusniak – Sauerkraut and Sausage Soup	6.00
Barszcz – Clear Beetroot Soup with Mushroom and Sauerkraut Pasztecik	6.00
Sledz - Marinated Herring with Pickles	7.00
Roast Beetroot with Mild Spices, Creme Fraiche and Carrot Chips (v)	7.00
Ham Hock Terrine with Chutney and Toast	7.50
Salad of Asparagus, Kale, Beans and Pumpkin seeds with Maple and Mustard Dressing (v)	7.50
Baked Mushrooms with Paluszki Biscuit (v)	7.50
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
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
Char-grilled Rump of Lamb with Aubergine, Tomato & Peppers and Garlic Yoghurt	19.00
Braised Rabbit Leg with Kohlrabi, Carrots, Bacon and Cream	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
Bozbash – Georgian Lamb Stew with Okra, Tomato and Pomegranate	18.00
Haunch of Venison with Honey Roast Pears and Sour Cherries	19.50

Fish

Roast Cod with Spelt, Rainbow Chard and Mushrooms	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

Goat's Cheese Polenta with Beetroot, Broad Beans, Pine Nuts and Rocket (v)	14.50
Salad of Asparagus, Kale, Beans and Pumpkin seeds with Maple and Mustard Dressing (v)	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 Gisingler -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

Baked Mushrooms with Paluszki Biscuit (v)

Sledz - Marinated Herring with Pickles

Chicken a la Kiev with Sautéed Cabbage, Bacon and Mushrooms

Smoked Haddock & Salmon Fishcake with Kale & White Wine Sauce

Bozbash – Georgian Lamb Stew with Okra, Tomato and Pomegranate

Desserts a la Carte

(Surcharge: Pułkownik £1 Cheese £3)

see a la Carte for vegetarian options