

DINNER MENU
Wednesday 2 December 2020

Saturday Lunch & Sunday

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

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

CAVIAR + CHAMPAGNE

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

+
 Bottle of Taittinger Brut Reserve £79
 or with Kavka Vodka - 250ml - £59

Starters

Barszcz - Clear Beetroot Soup with Pasztecik	6.00
Grzybowa - Wild Mushroom Soup with Lazanki Noodles	6.00
Spiced Roast Beetroots with Creme Fraiche and Crispy Carrots	7.50
Chicken Satsivi - Sautéed Chicken with Walnuts and Pomegranate	7.50
Warm Smoked Eel Salad with Potato, Bacon, Spinach and Balsamic & Honey dressing	9.00
Hot Smoked Salmon Salad with Watercress, Beetroot and Horseradish Cream	8.50
Fried Duck Egg on Toast with Sauteed Mushrooms, Garlic and Butter	8.50
Rosolie - Herring salad with Potato, Gherkins and Beetroot	7.50
Grilled Artichoke Salad with Figs, Pinenuts and Rocket	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 Mushroom, Chestnuts and Cream 7.00/13.00

Placki

Potato Rosti topped with:

Kaszanka - Black Sausage with Apples and Onions - 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 - 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

Baerii Caviar served with Chopped Egg, Onion, Sour Cream (30g/50g) - 30.00/45.00

Meat

Pork Schnitzel a la Holstein with Potatoes, Capers, Anchovies & Fried Egg	17.50
Guinea Fowl with Sauteed Curly Kale, Mushrooms and Chestnuts	18.50
Karkowka - Marinated Pork Neck with Paprika, Garlic & Chilli served with Boulangere Potatoes	18.50
Rump of Lamb with Aubergine and Pepper Salad and Garlic Yogurt	21.50
Bohemian Kroliek - Rabbit Leg Braised in Cider with Carrots, Caraway and Prunes	18.50
Choucroute of Golonka, 'Biala' Sausage, Bacon served with Braised Sauerkraut and Potato	18.50
Roast Duck Leg served with Apple & Fig Compote and Red Cabbage	18.50

Fish

Pan Fried Sea bass with Pumpkin Puree and Beetroot Marinated Onion	18.50
Kulebiak - Salmon in Pastry with Mushroom, Kasza and Spinach	18.50
Roast Cod with Spelt and Mushroom Risotto	19.00
Russian Fishcakes - with Shredded Carrots & fresh Cabbage, served with Cucumber and Radish Salad	17.50

Vegetarian

Spiced Leczo- Stew of Squash, Courgette, Mushrooms served with Potato Dumplings	15.00
Lentil and Potato Cake with Capers Berries and Tzatziki	15.00

Broad Beans, Green Beans		Spiced Red Cabbage	4.50
and Pointed Cabbage	4.50	Chips	4.00
Sauerkraut and Apple Salad	4.00	Chive Mash	4.00
Kasza with Onion & Bacon	4.50	Broccoli with Garlic & Chilli	4.00

COCKTAIL SPECIAL

Tatanka £7.00

Zubrowka Bison Grass Vodka with
 Apple Juice

Biala Kavka £8.00

Kavka Vodka with White Vermouth,
 Lemon Juice, Elderflower Cordial and
 topped up with Tonic

Kavka Cosmo £8.00

Kavka Vodka, Fortunella Liqueur,
 Cranberry Juice and Fresh Lemon Juice

Czeski Film £8.00

Nestville Whiskey with Londinio and
 Mondino Amar

DECEMBER 2020

Christmas Menus available on request.
 Starting from £30 for 3 courses, side
 and Christmas Vodka shot

BIN ENDS

WHITE

Montagny 2018 Berthenet
 Gl 12.00/ Carafe 36.00/ Bot
 47.00

RED

Crozes Hermitage 2017 Remizieres
 Gl 12.50/ Carafe 37.50/ Bot 49.00

CHAMPAGNE

SPECIAL OFFER

Dom Perignon Vintage 2009

155.00

(List Price £185)

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.