

DINNER MENU
Saturday 12 September 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

COCKTAIL SPECIAL - £8.00

Sloegroni

Wild Sloe Gin, Red Vermouth & Campari

Czeski Film

Nestville Whiskey with Londinio and Mondino Amar

Kavka Cosmo

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

Starters

Botwinka -Baby Beetroot and Beetroot leaf soup	6.00
Kapusniak -Sauerkraut and Sasusage soup	6.00
Sledz pod Szuba -Herring with Potato, Carrot, Beetroot and Sour Cream (with shot of Kavka Vodka £10)	7.50
Smoked Eel Salad with Potato, Bacon, Beetroot and Horseradish	9.00
Spiced Roast Beetroots with Creme Fraiche and Crsipy Carrots	7.50
Fried Duck Egg on Toast with Sauteed Mushrooms, Garlic and Butter	8.50
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

- Shredded Pork- 7.50/14.00

Kopytka -Fried Potato Dumplings with Mushroom, Chestnuts and Cream 7.00/13.00

Placki

Potato Rosti topped with:

Gravadlax -Dill and Vodka marinated Salmon with Mustard Sauce - 8.00/16.00

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
Roast Duck Leg with Spiced Red cabbage, Apples and Figs	19.50
Chicken Kiev with Savoy Cabbage, Boczek and Horseradish	17.50
Maczanka Krakowska - Spiced Pulled Pork Neck in Homemade bread with Surowka	18.50
Lamb Shashlik with Flatbread, Aubergine and Pepper Salad and Garlic Yogurt	21.50
Golonka with Kwasnica - Ham Hock with Polish Sausage, Bacon and Sauerkraut	18.50
Krolik - Rabbit Leg Braised in Cider with Kohlrabi and Bacon	18.50

Fish

Roast Cod with Kasza and Mushroom Risotto	19.00
Russian Fishcakes - with Shredded Carrots & fresh Cabbage, served with Cucumber and Radish Salad	17.50
Pan Fried Sea Bass with Fennel, Onion and Rocket Salad	18.00

Vegetarian

Warm salad of Yellow lentils, Broccoli, Mushrooms and Yoghurt	15.00
Roast Butternut Squash and Chickpea Salad with Pickled Red Onion and Kale	15.00

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

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.

CAVIAR + CHAMPAGNE

Autumn Treat

Baerii caviar - 50 grams -

with Blinis, sour cream, chopped egg
 and onion

+

Bottle of Taittinger Brut Reserve

£95

or with

Kavka Vodka - 250ml - £65

BIN ENDS

WHITE

Irsai Oliver 2018 Nyakas, Hungary

G1 8.00/ Carafe 24.00/ Bot 32.00

RED

Morellino di Scansano 2016 Poggio

Trevalle, Montalcino, Tuscany

G1 10.50/ Carafe 31.50/ Bot 42

PRE THEATRE MENU

2 Courses £18.50 - 3 Courses £22.50

5.30pm to 7pm

Soup of the day

Spiced Roast Beetroots with Creme

Fraiche and Crsipy Carrots

Sledz pod Szuba- Herring with Potato,

Carrot, Beetroot and Sour Cream

Russian Fishcakes - with Shredded

Carrots & fresh Cabbage, served with

Cucumber and Radish Salad

Pulpety - Pork Meatballs with Plum Sauce

and Apple Mash

Desserts a la Carte

(Surcharge: Pudkownik £1)