



MENU

Spring 2012

First courses

Cold

Marinated herring with cream, onions, apple and flax oil- Sledz macerowany **£8**

Steak Tartare - Tatar – **£11 ****

Mixed salad with French vinaigrette - Salata zielona -**£6**

Marinated beetroot with fresh horseradish sauce - Buraki marynowane- **£6**

Russian vegetable salad - Salatka jarzynowa-**£6**

Game paté served with cranberries-Pasztet z dziczyzny-**£7**

Pig trotter's in aspic-Nozki w galarecie-**£6**

Warm

Polish style stuffed eggs-Jajka faszerowane-**£5**

Dumplings (with a choice of fillings – meat or cheese, potato and onion or cabbage)
– Pierogi- **£8**

Steamed young leeks with liquidised butter and vinaigrette - Pory na parze z vinaigrettem- **£7**

Home made veal sausage-Serdelki cielece-**£7**

Chicken liver with chocolate sauce-Watrobka drobiowa-**£7**

White sausage with horseradish sauce-Biala kielbasa-**£7**

Polish black pudding-Kaszanka-**£8**

Asparagus in Polish style-Szparagi po polsku-**£8**

Cabbage with mushrooms and prunes-Kapusta z grzybami-**£8**

Hunter's stew-Bigos-**£8**

Marinated salmon with potato pancakes- Losos marynowany -**£9**

Przekaska Gesslera-Thin slices of beef fillet seared on butter with sautéed onions-**£11**

Sweetbread with armagnac-Grasica cieleca-**£12**

Quail with gingery sauce- Przepiorka w sosie piernikowym-**£12**

Veal brain with fried egg served on toasts-Mozdzek cielecy-**£12**

Stewed goose stomach in Polish style-Gesi pipek-**£12**

** CONTAINS RAW MEAT. NOT RECOMMENDED FOR PERSONS UNDER THE AGE OF 16



Soups

Tomato soup-Pomidorowa-£6

Barley soup-Krupnik-£6

Red borscht with mini dumplings- Barszcz z uszkami-£6

Chicken broth-Rosol-£6

Cucumber soup-Ogorkowa-£6

Ukrainian borscht-Barszcz ukraiński-£6

Sorrel soup-Szczawiowa-£6

Cold summer borsch-Chlodnik-£6

Cucumber soup-Ogorkowa-£6

Yellow pea soup-Grochowka-£6

Wild mushroom soup-Borowikowa-£8

Espresso lunch - two courses £9 served from 12 till 4pm (Monday-Saturday)

Varies each day. Please follow us on Facebook or give us a call to find out today's menu



Main Courses

Tender chicken in pot, served in a slow cooked broth. Served with home made noodles, lemon sauce and broth vegetables- Kura w rosole- £15

Veal escallops sautéed with fresh tomato, garlic, white wine and cream. Served with stewed carrots and egg noodles - Eskalopki cielece a la Toklas- £19

Topside of beef simmered in boullion. Served with boullion boiled vegetables and a horseradish sauce - Sztukamies z kwiatkiem- £19

Roasted duck stuffed with apples. Served with potatoes and red cabbage with prunes-Kaczka pieczona-£20

Venison medallions flambée with armagnac.Served with egg noodles and roasted beetroots-Medaliony z jelenia-£20

Breaded pork chop. Served with boiled potatoes and fresh cucumbers-Schabowy-£17

Rabbit in mustard sauce. Served with egg noodles and stewed carrots-Krolik w sosie musztardowym-£19

Veal meatballs in dill sauce. Served with mash potatoes and carrots-Pulpety cielece-£14

Veal fricassee in tomato and pepper sauce.Served with potato pancakes and cucumbers pickles-Paprykarz cielecy-£14

Saddle of veal stewed in delicate cream sauce served with egg noodles and carrots-Gorka cieleca-£19

Pan fried Perch with horseradish sauce. Served with fresh spinach, boiled potatoes and stewed carrot-Sandacz smazony-£19

Roasted goose stuffed with buckwheat. Served with red cabbage and prunes-Ges pieczona-£24

Cabbage stuffed with veal and rice stewed in a traditional sauce – Golabki- £13

Lamb cutlets with lemon sauce. Served with spinach, noodles and beetroots-Kotleciki jagniece-£19

Beef roulade stuffed with bacon, pickles and prunes.Served with buckwheat and beetroots-Zrazy wolowe-£17



Roasted pork ribs. Served with mashed potatoes and beetroots-Zeberka-£17

Roasted beef served with egg noodles and beetroots-Pieczen wolowa-£18

Pork knuckle stewed in beer. Served with mashed potatoes and cabbage with peas-Golonka-£17

Braised leg of lamb. Served with potatoes noodles and beetroots-Gicz jagnieca-£19

Gizzards with mushroom sauce served with pearl barley - Zoladki drobiowe w sosie pieczarkowym z kasza jeczmienna-£14

Tasting menu £35

First course

Sledz macerowany - Marinated Matjas herring

Tatar - Freshly diced steak Tartare

Pierozki - A selection of Polish dumplings

Soup

Consommé – Rich, clear boullion with a hint of brandy

Main Course

Zrazy wolowe-Beef roulade stuffed with bacon, pickles and prunes

Desserts - £5

Nalesniki – pancakes with cheese

Pierogi z owocami – fruit dumplings

Ciasta- An assortment of cakes