

EVENING MENU



STARTERS:

SOUP OF THE DAY 8.00

See our board for more details.



BORSCHT - BARSZCZ (VEGAN) 9.50

Polish style beetroot broth soup, served with mushroom tortellini.



MEAT BOARD 9.50

A variety of Polish meats, homemade rabbit pâté and pickled wild mushrooms.



OSCYPEK (V) / OSCYPEK WRAPPED IN BACON & APRICOT 7.50 / 10.00

Grilled smoked cheese made from salted sheep's milk, exclusively made in the Tatra mountains. Served served on a bed of salad with cranberry chutney.



COURGETTE FRITTERS (V) 10.00

Light and fluffy courgette fritters with fresh coriander, chives and grana padano. Topped with sour cream.



FISH CAKE 8.50

Homemade fish cakes with preserved lemon aioli, served with homemade sauerkraut.



DUMPLINGS - PIEROGI 10.50

Pan fried dumplings topped with crispy bacon and sour cream.

For our starter portion of pierogi, choose three of the following fillings:

- ~ Beef
- ~ Fresh cottage cheese & potatoes (V)
- ~ Spinach & oscypek, a polish smoked cheese (V)
- ~ Lentil & sundried tomatoes with chimichuri sauce (Vegan)



CROQUETTE & BORSCHT 11.50

A thin rolled pancake stuffed with mushrooms (V) or beef. Coated in breadcrumbs and pan fried. Served with Borscht, a beetroot broth soup.



FRESH SCOTTISH MUSSELS 12.00

Cooked with white wine cream & garlic OR white wine tomato, garlic & chill sauce
AVAILABLE AS A MAIN COURSE FOR 19.50



KING SCALLOPS 14.50

Pan fried king scallops wrapped in pancetta. Served with a cider reduction and parsnip crisps.
AVAILABLE AS A MAIN COURSE FOR 26.00



SIDES & SAUCES:



ROASTED/MASHED POTATOES OR CHIPS 5.00 MIZERIA CUCUMBER SALAD 5.00



HOMEMADE SAUERKRAUT 5.00 LEMON AIDLI 5.00



MIXED SEASONAL VEGETABLES 5.00 DILL PICKLES 5.00



CHIMICHURRI 3.00 MIXED HOMEMADE PICKLES 5.00

MIXED SALAD 5.00

KIDS, GLUTEN/DAIRY FREE & VEGAN MENUS AVAILABLE

PLEASE NOTE: Our dishes may contain allergens. Talk to the member of staff if you have any special dietary requirements.

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MAINS:

FISH OF THE DAY 24.50

See our special boards for more information on our fish of the day.

LAMB SHANK 27.50

Slow-cooked lamb shank with creamy mashed potatoes, juniper sauce, and cucumber-mint raita.

HUNGARIAN POTATO ROSTI 22.00

Crispy potato rösti topped with Hungarian-style beef goulash, a dollop of sour cream, and a fresh mixed leaf salad.

STUFFED CABBAGE ROLLS - GOLABKI 20.50

Oven baked cabbage leaf rolls stuffed with spiced mince pork and rice OR cabbage rolls with buckwheat & oyster mushrooms. (VEGATARIAN or VEGAN)

Both served with tomato sauce, with a side of either mashed potato or chips.

DUMPLINGS - PIEROGI 20.50

Traditional pan fried Polish dumplings topped with crispy bacon and sour cream,

Choose your mix of six from the following fillings:

~ Beef

~ Fresh cottage cheese & potatoes (V)

~ Spinach and oscypek, a smoked polish cheese (V)

~ Lentil and sundried tomatoes with chimichurri sauce (Vegan)

BEEF CHEEK 26.00

Slow braised beef cheek, with a rich plum jus and creamy mash potato. With a side of braised vegetables.

VEG PANCAKE STUFFED ROLL (V) 18.50

Pancake stuffed with buckwheat and vegetables, topped with smoked cheese and baked in tomato sauce.

HUNTER'S STEW - BIGOS 19.50

Bigos – traditional Polish hunter's stew of cabbage, beef, pork, tomatoes, and wild mushrooms, served in a rustic bread bowl.

RABBIT LEG 26.50

Pancetta-wrapped rabbit leg, in a pan sauce with butternut squash reduction. Served with roasted potatoes and a side of braised red cabbage.

CIDER BRAISED PORK BELLY 23.50

Cider braised pork belly served with apple & black pudding hash, sauerkraut and a tarragon sauce.

CHICKEN & SAUSAGE SKEWER - SZASZLYK 21.00

Skewer of marinated chicken and smoked Polish sausage with peppers, sautéed mushrooms, red onion, roasted potatoes, and mixed leaf salad.

TURKEY SCHNITZEL 24.50

Schnitzel in hazelnut and walnut crumb, topped with a fried egg. Served with a side of buttery mash potatoes and green beans in golden toasted breadcrumbs.

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