

## NIBBLES

Bread basket £2,50  
*butter, quark*

Nocellara olives £4,50

Smoked salmon blinis £9,00  
*horseradish cream*

Sausage trio £12,80  
*Curry wurst, Schinkenknacker, Nuernberger*

Vegetable crisps £3,50

Cold cut platter £9,50  
*Black Forest ham, Bierbeisser, Gruyère cheese, pickles*

Jalapeño cheese balls £9,50  
*truffle mayonnaise*

Crispy coconut prawns £11,50  
*avocado mango salsa, saffron aioli*

## STARTERS

Leberknödelsuppe  
*calf liver dumplings, beef broth, root vegetables*  
£8,50

Butternut squash soup (VG)  
*pumpkin seed oil & seeds*  
£8,50

Lentil hummus & baby heritage carrots (VG)  
*watercress, shallot vinaigrette, saffron cracker, ras el hanout*  
£9,50

Smoked salmon tartare  
*radish, lemon gel, crispy shallots, micro greens*  
£11,50

Crispy Squid  
*avocado, toasted buckwheat, lime mayonnaise, spiced  
tomato drizzle*  
£11,50

Cauliflower & crispy quinoa salad (VG)  
*radicchio, raisins, almonds, chives, parsley, dill, red basil,  
Moscatel*  
£10,50

Confit duck & duck liver terrine  
*Sauternes, vanilla, thyme, Yorkshire rhubarb, brioche*  
£14,50

Cornish Crab salad  
*compressed & pickled granny smith, radish, lovage*  
£14,50

## CAVIAR

30g Siberian caviar £65,00  
*blinis, sour cream*

## OYSTERS

Colchester Rocks  
*½ dozen £16,50 / dozen £29,50*

## TO SHARE

### Veal tomahawk Schnitzel

*warm potato salad, cucumber salad,  
lingonberry compote*

£34,00 per person

### Slow roasted Creedy Carver free range duck

*red cabbage, broccoli, almond, chilli  
potato dumplings*

£28,50 per person

### Butcher plate

*pork knuckle, chicken Schnitzel,  
Leberkäse, Weisswurst, Sauerkraut,  
potato dumplings*

£29,50 per person

### 1500g Native breed grass fed beef tomahawk

*2 sides of your choice  
Lobster Spätz `n` cheese £3,50 supplement  
béarnaise, peppercorn or red wine jus*

£39,50 per person

## MAINS

Beetroot ravioli £19,50 (V)  
*goats cheese fondue, toasted walnuts, chives*

Schupfnudeln & seasonal young vegetables £19,50 (V)  
*hand rolled potato noodles, celeriac purée,  
wild mushroom, butter sauce, fresh black truffles*

Barbary duck breast £25,50  
*truffle risotto praline, beetroot & basil crème, madeira sauce*

Butcher plate £24,90  
*Kassler pork roast, smoked pork ribs,  
Schinkenknacker, Sauerkraut, potato dumpling*

Lemon sole meunière, off the bone £26,50  
*sauce vierge, crushed new potatoes*

Grilled Salmon £24,50  
*cime de rape, chilli, clementine*

Thick cut veal Schnitzel £29,50  
*veal striploin, garlic, tender stem broccoli,  
rosemary potatoes, red wine sauce*

Native breed grass fed beef fillet £34,50  
*brioche crouton, spinach, blue cheese, heritage carrots*

## SIDES

Cucumber salad, sour cream, dill £4,50

Mixed leaf salad, honey mustard dressing £4,50

Wilted spinach £4,50

Broccoli, almond, chilli £4,50

Sauerkraut £4,50

Spätzle £4,50

Spiced sweet potato fries, lemon & chilli aioli £4,80

Triple cooked chips £4,80

Lobster Spätz `n` cheese £8,50

\*Wines may contain sulphites

(VG)-suitable for vegan requirements / (V)- suitable for vegetarian requirements  
For allergies and dietary requirements, please speak to your waiter before ordering. Please be aware that traces of allergens used in the kitchen may be present.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurized cheese may increase your risk of foodborne illness,  
especially if you have certain medical conditions. A discretionary 12.5% service charge will be added to your bill. All prices include VAT