

Bread basket £2,50
butter, quark

Nocellara olives £4,50

SANDWICHES (AVAILABLE UNTIL 5:00PM)

Brötchen, classic German roll filled with:

Avocado & goat's cheese £9,50

Smoked salmon tartare £9,50
cream cheese, cucumber, dill, rocket

GG Chicken Club £11,50
chicken schnitzel, fried egg, Cheddar, lettuce,
dry cured crispy bacon, tomato, house sauce

EGGS (AVAILABLE UNTIL 5:00PM)

GG Benedict £8,50 / £11,50
Black Forest ham, poached egg, Hollandaise, potato Rösti

GG Arlington £8,50 / £11,50
smoked salmon, poached egg, Hollandaise, potato Rösti

Avocado & poached egg £8,50/ £10,50
coriander & lime, sunflower seed bread

BUTCHER PLATE

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

£29,50 per person, serves two

TO SHARE

WHOLE SLOW ROAST FREE RANGE GOOSE

braised red cabbage, baked apples, potato dumplings,
lingonberry, spiced orange sauce

£160 per bird, serves four

SAUSAGES

KX Currywurst £12,80
curry infused pork sausage, curried tomato sauce,
triple cooked chips, house sauce

Münchener Weißwurst £12,50
poached pork & veal sausage with parsley,
sweet mustard, Brezel

Smoked Schinkenknacker £15,00
smoked & grilled pork sausage,
Sauerkraut, potato purée, crispy onions

Käsekrainer £15,00
smoked & grilled cheese pork sausage,
Sauerkraut, truffled potato purée, crispy onions

APPETISERS & SALADS

GG Caesar salad £8,50 / £9,50
add chicken £4,50 add prawns £6,50

Crushed avocado &
crispy jalapeño cream cheese ball £10,50 (VG)
beetroot, coriander, chilli, lime, potato Rösti

Atlantic shrimps cocktail £11,50
cucumber, melon, Marie Rose

Herring "Hausfrauenart" £11,80
onion, apple, sour cream, malted rye sunflower bread

Grilled artichoke salad £8,50 / £9,50 (VG)
mixed leaves, chickpeas, broad beans,
semi dried tomatoes, minted pea dressing

Smoked salmon £12,50
potato Rösti, horseradish cream

Chopped steak tartare, sourdough melba £12,50
main course - triple cooked chips & leaf salad £23,00

Bayrischer Wurstsalat £9,50
smoked pork sausage, gherkins, red onions,
Cheddar, chives, mustard dressing

Black Forest ham & Obatzda £12,50
white & red radish salad

OYSTERS & CAVIAR

Colchester rocks
½ dozen £16,50 | dozen £29,50

30 grs Oscietra caviar £95
Blinis, sour cream

SOUP

Goulash soup £9,75
beef, onion, potato, bell pepper,
sour cream

WINTER SPECIALS

Endive salad £8,50 / £9,50 (V)
Roquefort, pear, walnut, crème fraiche dressing

Burrata £12,50 (V)
roasted butternut, hazelnut, winter leaves, basil pesto,
balsamic

Crispy soy & chili Shiitake nuggets £12,50 (VG)
fennel & cabbage slaw, gherkins, paprika,
tomatoes, chipotle sauce

Grilled chicken breast £18,50
creamed Sauerkraut, button mushrooms,
pearl onions, bacon & red wine sauce, Bratkartoffeln

Bayrische Schweinshaxe £20,50
cured & grilled giant pork knuckle, Sauerkraut,
potato dumpling, beer jus

HOT DOG & BURGERS

GG Hot Dog £10,50
marjoram spiced pork sausage, coleslaw, house sauce,
crisp onions, brioche roll

Buttermilk Chicken Burger £10,50
cheddar, romaine lettuce, crispy onions,
house sauce, Brezel bun

Giant Chilli Beef Dog £12,80
pulled pork, curried tomato sauce, coleslaw, crisp onions,
brioche roll

GG Burger £12,50
Prime beef, dry cured crispy bacon, Cheddar, romaine lettuce,
crispy onions, house sauce, bun

Chickpea & lentil burger £14,50 (VG)
vegan Cheddar, romaine lettuce, crispy onions,
Brezel bun, vegan house sauce

SCHNITZELS

Chicken Schnitzel £17,50
braised red cabbage, Bratkartoffeln,
red wine jus

Jäger Schnitzel £24,50
veal, mushroom sauce

Holstein Schnitzel £24,50
veal, fried egg, gherkins,
capers & anchovies

Vienna Schnitzel £25,50
veal, warm potato salad,
lingonberry compote

MAINS

GG fish & chips £18,50
haddock, mushy peas, triple cooked chips, tartar sauce

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

Grilled marinated Iberico pork shoulder £19,50
spiced lentils, watercress, crisp onions, yoghurt dip

Cornish mackerel £18,50
winter leaves, horseradish, mustard,
orange, pomegranate

Seared sea bass £23,50
parsnip purée, kale, roasted beetroot

Tiger prawns in curry leaf & coconut milk £22,50
pilau rice, cucumber & tomato salad, ginger,
coriander, lime

220g Native breed grass fed beef rib fillet steak £22,50

300g Native breed grass fed beef rib eye £29,00

250g Native breed grass fed beef fillet steak £32,50
Sauces: béarnaise, peppercorn or red wine jus

SIDES

New potatoes £4,00

Cucumber salad £4,50
sour cream & dill

Leaf salad £4,50

Spinach £4,50

Broccoli, almonds £4,50

Sweet potato fries £4,50

Triple cooked chips £4,80

DESSERTS & CAKES

2 scoops ice cream of choice, £ 5,00
chocolate, vanilla, strawberry, cherry vinegar sorbet

Willinger Marzipan Stollen £5,50

Twice-baked cheesecake £6,50
wild blueberry compote

Hazelnut praline £6,50 (GF)
caramelised hazelnuts, hazelnut chocolate mousse,
toffee sauce, Chantilly cream

Black Forest gâteau £7,00

Warm apple strudel £7,00
vanilla sauce

Sachertorte £7,00

Hazelnut chocolate mousse (VG & GF) £7,50
mandarin crème, hazelnut crunch, cocoa nibs

Stollen flambé £9,50
cranberries, caramelised walnuts, sea buckthorn ice
cream

Pear, white chocolate & honey tart £7,50
caramelised pears, honey sponge,
white chocolate mousse, caramelised almonds

Black Forrest Coupe (VG) £7,50
Cherry vinegar sorbet, Kirsch cream, chocolate mousse,
chocolate crunch, cherry gel, Spekulatius

Farmhouse cheeses £11,50
selection of pasteurized and unpasteurized cheeses,
apple chutney