

Weekend Brunch Menu
2 courses £25 pp / 3 courses £30 pp
Unlimited bubbles £25 pp
(available within your 2 hours return time)

Nibbles

Bread basket £2,50
butter, quark

Nocellara olives £4,50

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

Caviar

30 grs Oscietra caviar £95
Blinis, sour cream

Oysters

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

Appetisers, Soup & Eggs

GG Benedict
*Black Forest ham, poached egg,
 Hollandaise, potato Rösti*

GG Arlington
*smoked salmon, poached egg,
 Hollandaise & potato Rösti*

Avocado & poached egg
*coriander & lime, sunflower seed
 bread*

Goulash soup
*beef, onion, potato, bell pepper,
 sour cream*

Smoked salmon
potato Rösti, horseradish cream

Grilled artichoke salad [VG]
*mixed leaf, chickpeas, broad beans,
 semi dried tomatoes, minted pea dressing*

Crushed avocado & crispy jalapeño cream *cheese ball* [VG]
beetroot, coriander, chilli, lime, potato Rösti

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

Burrata (V)
roasted butternut, hazelnut, winter leaf, basil pesto, balsamic

Mains

Spiced grilled aubergine [VG]
almond puree, pearl cous cous, harissa, coriander

Chicken Schnitzel
*braised red cabbage, Bratkartoffel,
 red wine jus*

GG burger & chips
*prime beef, dry cured crispy bacon,
 cheddar, romaine lettuce, crispy onions, house sauce, bun*

Schupfnudeln & seasonal young vegetables[V]
*hand rolled potato noodles, celeriac purée, wild
 mushroom, butter sauce, fresh black truffle*

Seared seabass
Parsnip puree, kale, roasted beet root

KX Currywurst
*curry infused pork sausage,
 curried tomato sauce, house sauce, triple cooked chips*

Chickpea & lentil burger [VG]
*vegan Cheddar, romaine lettuce, crispy onions, Brezel bun,
 vegan house sauce*

GG fish & chips
haddock, peas, malt vinegar, tartare sauce

Desserts & Cakes

Apple strudel
vanilla sauce

Twice-baked cheesecake
wild blueberry compote

Black Forest gâteau

Sachertorte

Hazelnut praline [GF]

*caramelised hazelnuts, hazelnut chocolate mousse,
 toffee sauce, Chantilly cream*

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

Pear, white chocolate & honey tart
*caramelised pears, honey sponge,
 white chocolate mousse, caramelised almonds*

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

Triple cooked chips £4,80

[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 maybe 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.