



STARTERS

Bread basket £4,50 (V)
butter, quark

Nocellara olives £4,50 (VG)

Roasted fresh chestnuts £8,00 (VG)

Bayrischer Wurstsalat £11,50
smoked pork sausage, gherkins, red onions, Cheddar, chives, mustard dressing

Goulash soup £10,90
beef, onion, potato, bell pepper, sour cream

GG Caesar salad £9,50 / £12,50
add chicken £5,50 add prawns £7,00

Black Forest ham & Obatzda £13,80
white & red radish salad

Atlantic shrimps cocktail £12,80
cucumber, melon, Marie Rose

Herring "Hausfrauenart" £13,20
onion, apple, sour cream, malted rye sunflower bread

Smoked salmon £13,50
potato Rösti, horseradish cream

Chopped steak tartare, sourdough melba £13,80
main course - triple cooked chips & leaf salad £24,50

HOT DOG & BURGERS

GG Hot Dog £13,00
marjoram spiced pork sausage, coleslaw, house sauce, crisp onions, brioche roll

Buttermilk Chicken Burger £12,80
cheddar, romaine lettuce, crispy onions, house sauce, Brezel bun

GG Burger £14,00
prime beef, dry cured crispy bacon, Cheddar, romaine lettuce, crispy onions, house sauce, bun

SAUSAGES

Münchener Weißwurst £13,50
poached pork & veal sausage with parsley sweet mustard, Brezel

KX Currywurst £18,50
curry infused pork sausage, curried tomato sauce triple cooked chips, house sauce

Smoked Schinkenknacker £18,50
smoked & grilled pork sausage, Sauerkraut, potato purée, crispy onions

Käsekrainer £18,50
smoked & grilled cheese pork sausage Sauerkraut, truffled potato purée, crispy onions

MAINS

GG fish & chips £22,50
haddock, mushy peas, triple cooked chips, tartar sauce

Grilled chicken breast £19,50
creamed Sauerkraut, button mushrooms, pearl onions, bacon & red wine sauce, Bratkartoffeln

Bayrische Schweinshaxe £25,50
cured & grilled giant pork knuckle, Sauerkraut, potato dumpling, beer jus

Tiger prawns in curry leaf & coconut milk £24,50
pilau rice, cucumber & tomato salad, ginger, coriander, lime

Seared Salmon £27,00
kale, tomatoes, dill, mustard sesame sauce

Grilled Stone bass Finkenwerder £28,50
North Sea brown shrimp, bacon, lemon, parsley, spinach

300g Native breed grass fed beef rib eye £34,00
Sauces: béarnaise, peppercorn or red wine jus

DESSERTS & CAKES

2 scoops ice cream choice of, £5,00
Chocolate (V), vanilla (V), strawberry (V), cherry vinegar sorbet (VG)

Mont Blanc tart £7,80 (V)
chestnut cream, blackberry compote, vanilla mousse

Twice-baked cheesecake £7,80 (V)
wild blueberry compote

Hazelnut praline £7,80 (V)
caramelised hazelnuts, hazelnut chocolate mousse, toffee sauce, Chantilly cream

Warm apple strudel £7,80 (V)
vanilla sauce

Dark chocolate & caramel tart £8,00 (V)
white chocolate & hazelnut cremeux

Sachertorte £8,00 (V)

Black Forest gâteau £8,00 (V)

Hazelnut chocolate mousse £8,00 (VG)
Strawberry bonbon, chocolate crumble

Blackberry & apple crumble £7,80 (V)
mulled wine infused fruits, vanilla ice cream

Farmhouse cheeses £12,50 (V)
selection of pasteurized and unpasteurized cheeses, apple chutney

OYSTERS & CAVIAR

Colchester rocks
½ dozen £19,50 | dozen £36,00

30 grs Oscietra caviar £95
Blinis, sour cream

MEATLESS

Crushed avocado & crispy jalapeño cream cheese ball £12,50 (VG)
beetroot, coriander, chilli, lime, potato Rösti

Winter leaves £9,50 / £12,50 (VG)
beetroot, chestnuts, date & apple cider dressing

Burrata £13,50 (V)
roasted butternut squash, autumn leaves honey & rosemary figs, pomegranate & walnut dressing

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

Vegan Schnitzel £19,50 (VG)
red Cabbage slaw, orange, lime, pine nuts, mint, red pepper hummus

SCHNITZELS

Chicken Schnitzel £20,50
braised red cabbage, sweet potato fries red wine sauce

Jäger Schnitzel £28,50
veal, mushroom sauce

Vienna Schnitzel £29,50
veal, warm potato salad, lingonberry compote

SIDES

Leaf salad £4,50 (VG)

Broccoli, chili, almonds £4,80 (V)

Triple cooked chips £5,50 (VG)

Spinach £5,50 (VG)

New potatoes £4,00 (VG)

Cucumber salad £4,50 (V)
sour cream & dill

Sweet potato fries £5,00 (VG)

ICE COUPES

Coffee & Pear Coupe £9,00 (V)
coffee & baileys ice cream, Schnaps custard, caramelised pears, popping candy crumble, Chantilly

Black Forest Coupe £9,00 (VG)
Cherry vinegar sorbet, Kirsch cream, chocolate & coconut mousse, chocolate crunch, cherry gel, almond cinnamon biscuit

VG- Vegan/ V - Vegetarian

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

A discretionary 13.5% service charge will be added to your bill. All prices include VAT