

OYSTERS & CAVIAR

Colchester rocks
half dozen 19.00 249 kcal | dozen 36.00 371 kcal

30g Oscietra caviar 95 200 kcal
blinis, sour cream



SNACKS

Bread basket 4.80 (V) 900 kcal
butter, quark

Nocellara olives 4.80 (VG) 179 kcal

STARTER

Chopped steak tartare, sourdough melba 13.80 312 kcal
main course - triple cooked chips & leaf salad 24.50 1147 kcal

GG Caesar salad 10.50 477 kcal | 13.50 657 kcal
add chicken 6.50 754 kcal | 934 kcal
add prawns 8.00 631 kcal | 811 kcal

Burrata 14.50 (V) 497 kcal
roasted butternut squash, winter leaves, toasted seeds, oranges,
balsamic

Atlantic shrimp cocktail 12.80 219 kcal
cucumber, melon, Marie Rose

Herring "Hausfrauenart" 14.00 416 kcal
onion, apple, sour cream, malted rye sunflower bread

Severn Wye smoked salmon 14.50 452 kcal
potato Rösti, horseradish cream

Crushed avocado & crispy jalapeño cream cheese ball
12.50 (VG) 755 kcal
beetroot, coriander, chilli, lime, potato Rösti

Green wheat salad 9.50 (VG) 456 kcal
Main course 12.50 507 kcal
mixed leaf, feta cheese, pear, pomegranate, hazelnuts,
orange & Sekt dressing

SAUSAGE

KX Currywurst 18.50 1684 kcal
curry infused pork sausage, curried tomato sauce
triple cooked chips, house sauce

Smoked Schinkenknacker 18.50 1118 kcal
smoked & grilled pork sausage,
Sauerkraut, potato purée, crispy onions

Käsekrainer 18.50 944 kcal
smoked & grilled cheese pork sausage
Sauerkraut, truffled potato purée, crispy onions

Münchener Weißwurst 13.50 834 kcal
poached pork & veal sausage with parsley
sweet mustard, Brezel

WINTER SPECIALS

Spiced Butternut squash soup (VG) 8.50 262 kcal
toasted seeds & oil

Goulash soup 11.50 278 kcal
beef, onion, potato, bell pepper, sour cream

Bayrischer Wurstsalat 11.50 488 kcal
smoked pork sausage, gherkins, red onions, Cheddar, chives,
mustard dressing

Black Forest ham & Obatzda 13.80 313 kcal
white & red radish salad

Schupfnudeln 19.50 (V) 985 kcal
hand rolled potato noodles, apples,
wild mushrooms, kale, truffle cream sauce, fresh truffles

Grilled Suffolk chicken breast 23.00 1731 kcal
creamed Sauerkraut, lingonberries, roasted butternut squash,
sweet potato fries, red wine jus

Bayrische Schweinshaxe 26.50 1507 kcal
cured & grilled giant pork knuckle, Sauerkraut,
potato dumpling, beer jus

Zwiebel Rostbraten 35.00 1433 kcal
grilled rib eye, Spätzle, caramelized & crispy onions,
red wine sauce

TO SHARE

Butcher plate 4248 kcal
pork knuckle, chicken Schnitzel,
Leberkäse, Weisswurst,
Sauerkraut, potato dumplings
30.50 per person, serves two

Slow roasted whole duck 3329 kcal
braised red cabbage, almond broccoli, potato
dumplings, lingonberry, spiced orange sauce
32.50 per person, serves two

EGGS

GG Benedict 8.50 660 kcal/ 11.50 725 kcal
Black forest ham, poached egg, Hollandaise, potato Rösti

GG Arlington 8.50 557 kcal / 11.50 621 kcal
Smoked salmon, poached egg, Hollandaise potato Rösti

Avocado & poached egg 8.50 (V) 432 kcal
Coriander & lime, sunflower seed bread

Smoked salmon & scrambled eggs 12.00 353 kcal

SCHNITZELS

Chicken Schnitzel 24.00 1793 kcal
braised red cabbage, sweet potato fries, red wine sauce

Jäger Schnitzel 28.50 1221 kcal
veal, mushroom sauce

Vienna Schnitzel 29.50 1128 kcal
veal, warm potato salad, lingonberry compote

Seitan Schnitzel 24.00 (VG) 1856 kcal
creamed Sauerkraut, lingonberries, roasted butternut squash,
sweet potato fries

HOT DOG & BURGERS

GG hot dog 13.50 868 kcal
marjoram spiced pork sausage, coleslaw,
house sauce, crispy onions, Brezel brioche roll

Buttermilk chicken burger 13.50 970 kcal
Cheddar, romaine lettuce, crispy onions,
house sauce, Brezel bun

GG burger 15.00 1474 kcal
prime beef, dry cured crispy bacon, cheddar,
romaine lettuce, crispy onions, house sauce, bun

Redefine beef burger 17.50 (VG) 721 kcal
cheddar, romaine lettuce, crispy onions, house sauce, bun

MAINS

GG fish & chips 22.50 1787 kcal
haddock, mushy peas, triple cooked chips, tartar sauce

Tiger prawns in curry leaf & coconut milk 24.50 1165 kcal
pilau rice, cucumber & tomato salad, ginger, coriander, lime

Redefine lamb kofta 22.00 (VG) 876 kcal
yellow split peas dahl, ginger, courgette, tomatoes, pomegranate raita

Seared Loch Var salmon 28.50 613 kcal
kale, tomatoes, dill, mustard sesame sauce

Grilled seabass Finkenwerder 29.50 533 kcal
North Sea brown shrimps, bacon, lemon, parsley, spinach

Redefine beef flank steak 32.50 (VG) 458 kcal
soy - chili glaze, tender stem broccoli

SIDES

Leaf salad 4.50 (VG) 42 kcal

Spinach 5.50 (VG) 142 kcal

Broccoli 4.80 (V) 298 kcal
chili, almonds

Triple cooked chips 5.50 (VG) 794 kcal

New potatoes 4.00 (VG) 202 kcal

Cucumber salad 4.50 (V) 61 kcal
sour cream & dill

Sweet potato fries 5.00 (VG) 820 kcal

COUPES

Banoffee 11.50 (V) 914 kcal
tonka bean ice cream, roasted white chocolate and banana mousse,
salted caramel, Speculatus crumble, candied chocolate popcorn,
passionfruit, Chantilly

Blackberry 11.50 (VG) 656 kcal
blackberry sorbet, eggnog, burnt apple puree, dark chocolate soil,
Chantilly, meringue pearls

Cereal Milk 11.50 (V) 761 kcal
bourbon caramel, crunchy nut milk ice cream, mulled wine
winterberry compote, toasted maple granola, Chantilly

2 scoops of ice cream 5.00
chocolate (V) 138 kcal, vanilla (V) 121 kcal,
tonka bean ice cream 134 kcal, yoghurt sorbet 81 kcal
blackberry sorbet (VG) 54 kcal

Willinger Marzipan Stollen 8.00 372 kcal
Chantilly

Baked cheesecake 7.80 (V) 511 kcal
wild blueberry compote

Hazelnut praline 7.80 (V) 564 kcal
caramelised hazelnuts, hazelnut chocolate mousse,
toffee sauce, chantilly cream

Warm apple strudel 7.80 (V) 390 kcal
vanilla sauce

Madagascan vanilla rice pudding (VG, GF) 7.50 347 kcal
cinnamon crumbles, cherry compote

Mont Blanc 7.50 (V) 473 kcal

DESSERTS

Bienenstich 6.50 (V) 326 kcal
sponge, vanilla cream, caramelised almonds

Sachertorte 8.00 (V) 616 kcal

Black Forest gâteau 8.00 (V) 707 kcal

Chocolate dome 8.00 (V) 591 kcal
chocolate mousse, hazelnut crunch

Seasonal fruit crumble 7.80 (V) 544 kcal
yoghurt sorbet

Farmhouse cheeses 12.50 (V) 515 kcal
selection of pasteurized & unpasteurized cheeses,
apple chutney

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.
(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.
13.5% discretionary service charge will be added to your bill. Prices include VAT.