

# LUNCH SET MENU

Monday to Friday

12pm to 2:30pm

2 courses - £30

3 courses - £35

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## STARTERS

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### Topinambur Suppe (V)

Jerusalem Artichoke Soup, Chives

### Kalbszunge

Cured Ox Tongue, Pickled Root Vegetables, Endive, Mustard Vinaigrette

### Ziegenkäse (V)

Herb Rolled Goats Cheese, Candy Beets, Frisée, Raspberry Dressing

### Geräucherte Forelle

Flaked Smoked Trout, Blood Orange, Fennel, Lambs Lettuce

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## MAINS

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### Kalbsleber

Seared Calfs Liver, Poached Pear, Mash, Tarragon Jus

### Schweinebraten

Roast Pork Ribeye, Braised Red Cabbage, Potato Puree

### Meerforelle

Sea Trout, Grilled Asparagus, Herb Butter Sauce

### Gemüsestrudel (V)

Spiced Butternut Squash, Spinach, Beetroot, Feta

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## DESSERTS

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### Apfeltasche

Cinnamon Spiced Apple Turnover, Raisins, Vanilla Sauce

### Fürst Pückler Eis (V)

Vanilla, Chocolate, Strawberry Ice Cream, Whipped Cream

### Geröstete Ananas (VG)

Spiced Roasted Pineapple, Wild Berries Sorbet, Caramel

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

(VG) -suitable for vegan requirements / (V)- suitable for vegetarian requirements.

Adults need around 2000 kcal a day. A discretionary 13.5% service charge will be added to your bill. All prices include VAT.

We are now a cashless venue, we do apologise for any inconvenience.