

LUNCH SET MENU

Monday to Friday

12pm to 2:30pm

2 courses - £30

3 courses - £35

STARTERS

Gekühlte Radieschensuppe (V)

Chilled Red & White Radish Soup, Spinach, Avocado, Chives

Terrine vom Huhn

Chicken Terrine, Black Forest Ham, Baby Leeks, Tomato Chutney

Kopfsalat (V)

Butterleaf Salad, Soft Boiled Egg, Rhubarb, Cucumber, Lemon Dressing

Geräucherte Forelle

Flaked Smoked Trout, Ruby Grapefruit, Fennel, Lambs Lettuce

MAINS

Kalbsgoulasch

Veal Ragu, Spätzle, Young Carrots, Broccoli

Schweineschnitzel

Pork Schnitzel, Spring Potato Salad, Mushroom Sauce

Hecht

Pan Fried Hake, Fresh Pea Mash, Buerre Noisette

Schupfnudeln (V)

Handrolled Potato Noodles, Peas, Carrots, Mushrooms, Spring Greens

DESSERTS

Süsser Brotauflauf

Bread & Butter Pudding, Quark Sorbet, Vanilla Sauce

Schwedeneisbecher

Vanilla Ice Cream, Apple Sauce, Advocaat, Whipped Cream

Griesflammerie

Semolina Pudding, Wild Berries Compot

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.