



SNACKS "5 MIN"



Three kinds of nuts	5.80£
Marcona almonds with sea salt	6.50£
Truffle nuts	5.50£
Rose harissa nuts	5.50£
Three kinds of vegetable crisps	5.50£
Classic british crisps	4.50£
Beef jerky "A.J." style	6.90£
Crispy parmesan cone	6.50£
Three type olive mix	5.50£
Petit lucques	5.50£
Nocarella del belice	5.50£
Kalamata olives	5.50£

SNACKS "HAND TO MOUTH"



Garlic toasts from three types of rye bread with yoghurt sauce	6.50£
Chicken fillets with cayenne pepper, waffles & maple syrup	8.50£
Buffalo chicken wings in sweet chili glaze	7.20£
Fried pig ears with cayenne pepper	6.80£
Crispy pork belly with chili peppers	6.50£
Fried mediterranean sardines with tartar sauce	7.50£
Calamari Tempura	10.80£
Traditional german pretzel with beer butter	4.50£

SALADS

Caesar salad	<div><div>vegetarian</div><div>chicken breast</div><div>crispy bacon</div><div>tiger prawns</div><div>pork ribs</div></div>	<div>13.50£</div> <div>17.50£</div> <div>17.50£</div> <div>18.50£</div> <div>18.50£</div>
Vegetable salad with grilled halloumi		18.00£
Warm confit duck salad with egg noodles, green beans, bell peppers and sesame sauce		17.80£

SOUPS

Jerusalem artichoke cream soup with smoked duck and almonds	15.00£
Seafood chowder	14.00£

FOR TWO OR MORE

Chef's selection of fine meats & cheeses	35.00£
"Too good deal" – warm meat selection, grilled vegetables, three types of sauces	58.00£
Trout fillet charcoal grilled in ginger glaze, served with broccolini sauteed in caper butter and yoghurt sauce	75.00£

SNACKS "FORK & KNIFE"



Melted camembert drizzled in honey, fruit chutney and toasted baguette	10.00£
Fried spicy cheddar cheese and ciabatta	9.00£
Beef tartare "Two More Beers" style	15.50£
Pulled pork nachos, bourbon & cheddar sauce	11.50£
Smoked trout, coal-baked potatoes, trout caviar, smoked sour cream	13.00£
Country-style blood sausage, red currant sauce, mashed potatoes & pearl onions braised in red wine	14.00£
Traditional Spanish PIL PIL prawns, chorizo, served with ciabatta	18.00£

MEAT

Corn-fed chicken, hummus and pickled aubergine	21.00£
Pork shank, braised cabbage, potatoes fried in duck fat, brushed in demi-glaze	22.00£

BURGERS

Beef burger, cheddar cheese, bacon, fresh vegetables and pickles, house burger sauce, chips	19.80£
Spicy beef burger, cheddar cheese, fresh vegetables, pickles, jalapeño, house chili sauce, chips	19.80£
"Deer in a waffle" – venison burger in potato waffle, onion marmalade, pickled cucumber salad, smoked cheese, BBQ & red currant sauce, chips	22.00£
Black pudding burger, pickled onions and cucumbers, house burger sauce, served with sweet potato fries	17.50£
Pulled pork burger in brioche bun, crunchy onions, coleslaw, bourbon sauce, served with sweet potato fries	18.50£
Soft-shell crab burger, avocado, mango chutney, homemade vanilla mayonnaise, served with sweet potato fries	21.50£

RIBS

Pork ribs, served with pickled kimchi cherry tomatoes and oven-baked cheesy potatoes	<div><div>in Guinness glaze</div><div>in Riga Balsam glaze</div><div>in garlic glaze</div><div>in hot jalapeño glaze</div></div>	22.00£
--	--	--------

STEAKS

Served with leaf salad, cheesy corn and bone marrow butter	<div><div>Ribeye steak 300g</div><div>Tomahawk 1.2kg</div><div>Côte de boeuf 600g</div><div>Fillet steak 250g</div><div>Sirloin steak 300g</div><div>Chateaubriand 350g</div></div>	<div>42.00£</div> <div>85.00£</div> <div>65.00£</div> <div>42.00£</div> <div>35.00£</div> <div>48.00£</div>
--	---	---

HOMEMADE SAUSAGES

Homemade venison sausage on grilled ciabattini, pickled vegetables, red currant and horseradish sauce	22.00£
Homemade pork sausage on grilled ciabattini, pickled vegetables, mustard and honey sauce	18.00£
Homemade lamb sausage on grilled ciabattini, pickled vegetables, chili sauce and fresh mint	18.00£

FISH

Beer-battered Atlantic cod & chips, tartare sauce with butter sauteed green peas & mint	19.50£
Pan-fried turbot tranche, roasted potatoes, sauteed leeks, wine & caper sauce	44.00£
Pot of steamed mussels in white wine with vegetables, served with french fries, mayonnaise and a toasted baguette	15.00£
Pot of steamed mussels with tomatoes, garlic and chili, served with french fries, mayonnaise and a toasted baguette	15.00£
Pot of steamed mussels with coconut milk, lemongrass and lime leaves, served with french fries, mayonnaise and a toasted baguette	15.00£

VEGETARIAN

Jerusalem artichokes cream soup with almonds	13.50£
Stuffed Portobello mushroom, hummus & tomato sauce	13.00£
VEGAN "Beyond burger", vegan cheese, Portobello mushroom, sundried tomato salsa & vegan mayonnaise	18.50£

SIDES

Sweet potato fries	6.00£
Chips	
Mashed potatoes	
Grilled vegetables	
Mushy peas	
Crunchy leaf salad	
Jacket potato with smoked cheese topping	
Buttered corn	

HOMEMADE SAUCES

Tartar	Homemade tomato	
Dor blue cheese	Homemade spicy mayonnaise	
Yoghurt – garlic with herbs	Homemade burger sauce	
Guacamole	Red currant	
Smoked trout	Horseradish	
Cheddar cheese	Peppercorn & cognac	3.50£



DESSERTS

"Two More Beers" Beeramisu made with dark beer and chocolate	10.00£
Apple & pear crumble	
Sticky toffee pudding	
Chef's selection of ice cream or sorbet	

Please inform your waiter if you have any allergies we need to be aware of. Although all the precautions have been followed, we cannot guarantee that the food on these premises will be allergen free.  
A discretionary 12.5% service charge will be added to your bill.  
All prices include VAT.