

## SMALL MEALS ●

**Barszcz** – traditional beetroot soup in beef stock, served with pierogi. 12

**Koldunai**–Handmade Lithuanian dumplings pan seared with bacon and caramelized cabbage. 15/18

~**Rye and potato** served with egg butter. inspired by karelian karjalanpiirakat.

~**corned beef** with beer and cheese sauce.

~**Pork & fennel** served with apple and fennel slaw.

~**Beetroot Ricotta** with honey yoghurt poppy seed sauce.\*

**Pierogi**– Polish dumplings pan seared with bacon and caramelized cabbage. 13/16

~**Mushroom & Cabbage** \* <>

~**Cheese & Potato** \*

~**Pork & Chicken**

<> vegan on request

\* vegetarian on request

## MAINS ■

**Cauliflower & Blue-cheese** with apples, pan fried brussel sprouts and toasted walnuts. v, gf 14

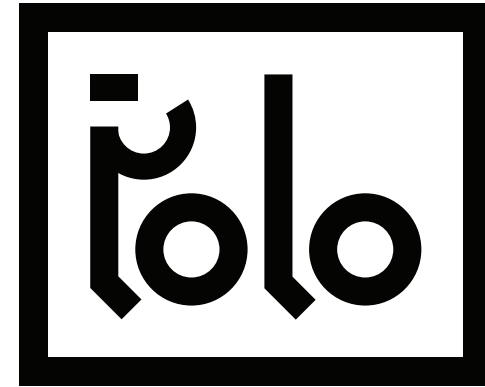
**Eggplant and Rye**– Rolled and baked with tahini and parsley, served in a sesame and apple cider sauce accompanied by endive and sprouts. <> 16

**Golabki** – Pork, beef and rice stuffed cabbage leaves, with sour cream tomato sauce. gf 16

**Veal Goulash**– Wrapped in a potato blintz with pickled fennel/kolrahbi and sourcream. gf 18

**Veal schnitzel** – Polish style- pan fried, crumbed in sourdough rye, with potato mash and beetroot salad. 19 or 26 for double schnitzel

**Pork knuckle** – on potato mash with baked apple, caramelised cabbage and fennel kolrahbi salad. gf 24



## DESSERTS ○

**Apple and sweet cheese Koldunai**–cinnamoned apple and creamy chese wrapped and served with custard. 13

**Ricotta Fritters**–cinnamon tossed ricotta dumplings with cream and maple syrup. gf 11

## DRINKS ⚡

**Tea** – range of organic Tielka teas, for one or two to share. 3.0/5.0

**coffee**– filter 2.0