



Oktoberfest 2024

25th September – 5th October
Wed to Sat, Lunch & Dinner

<i>Obatzter</i>	£7.50
Mashed Camembert with Paprika, Onions & Herbs on Rye Bread	
<i>Riesling Terrine</i>	£7.50
Pork terrine with Riesling wine & Black Forest ham	
<i>Pickled Herrings</i>	£8.50
with sour cream, onion & apple	
	
<i>Schweinebraten mit Semmelknodel</i>	£18.00
Roast Pork with bread dumpling served with a caraway & wheat beer gravy.	
<i>Bratvurst mit Sauerkraut</i>	£15.50
Pan Fried Sausage (made to an original recipe) served with slow cooked sauerkraut, fried potatoes & mustard.	
<i>Kaesepaetzle</i>	£14.00
Bavarian pasta baked with Emmental cheese topped with fried onions and served with side salad.	
<i>Jaegerschnitzel</i>	£18.00
Pan fried escalope of pork with wild mushroom, bacon & cream sauce, fried potatoes and veg	
	
<i>Apfelkuechle</i>	£7.50
Deep fried apples dusted in cinnamon sugar, vanilla ice cream	
<i>Heisse Himbeeren mit Vanilla Eis</i>	£7.50
Hot raspberries cooked in red wine with vanilla ice cream	
	

Selection of Bavarian & Oktoberfest Beers:

Hacker Pshorr Maerzen, Erdinger Weissbier,

Paulaner, Hofbrau, Lowenbrau lagers

A few regular dishes also available in addition to this menu.

Also available during Oktoberfest

Mixed Leaf Salad with cherry tomatoes, feta, hummus & olives	£7.50
Chicken Liver & Brandy Pate served with home-made plum & apricot chutney	£7.00
Baked Jumbo Prawns in a creamy coconut, roast pepper & chilli sauce	£8.50
Cream of Roast Peppers & Tomato Soup	£5.50
Baked Chicken Breast stuffed with red pepper, ricotta & basil mousse wrapped with Pancetta, served with a light white wine & chive sauce, fried potatoes & veg	£18.50
Baked Salmon Fillet with King Prawn served with tarragon & Prosecco sauce, fried potatoes and veg	£18.50
Butternut Squash, Roast Pepper, Chilli & Basil Lasagne Served with mixed salad – (can be vegan)	£14.50
Pan Fried Venison Medallions with crispy Pancetta, red wine & thyme gravy, red cabbage, chive mash	£24.00
Home-made Sticky Toffee Pudding served with vanilla ice-cream	£7.50
Home-made Mango & Passionfruit Cheesecake on a biscuit base	£7.50
Chocolate Pot topped with caramelised almonds, served with pouring cream	£7.50
Classic Home-made Crème Brulee	£7.50
Cheese & Biscuits served with home-made chutney	£8.75