



# Oktoberfest 2025

24<sup>th</sup> September – 4<sup>th</sup> October  
Wed to Sat, Lunch & Dinner

*Obatzter* £7.50

Mashed Camembert with Paprika, Onions & Herbs on Rye Bread

*Riesling Terrine* £7.50

Pork terrine with Riesling wine & Black Forest ham

*Pickled Herrings* £8.50

with sour cream, onion & apple



*Schweinebraten mit Semmelknodel* £18.00

Roast Pork with bread dumpling served with a caraway & wheat beer gravy.

*Bratnurst mit Sauerkraut* £16.50

Pan Fried Sausage (made to an original recipe) served with slow cooked sauerkraut, fried potatoes & mustard.

*Kaesepaetzle* £15.00

Bavarian pasta baked with Emmental cheese topped with fried onions and served with side salad.

*Jaegerschnitzel* £18.00

Pan fried escalope of pork with wild mushroom, bacon & cream sauce, fried potatoes and veg



*Apfelkuechle* £7.50

Deep fried apples dusted in cinnamon sugar, vanilla ice cream

*Heisse Himbeeren mit Vanilla Eis* £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**

## Also available during Oktoberfest

<b>Mixed Leaf Salad</b> with cherry tomatoes, feta, hummus & olives	<b>£7.50</b>
<b>Chicken Liver &amp; Brandy Pate</b> served with home-made plum & apricot chutney	<b>£7.50</b>
<b>Baked Jumbo Prawns</b> in a creamy coconut, roast pepper & chilli sauce	<b>£8.50</b>
<b>Spiced Tomato, Roast Pepper &amp; Courgette Soup</b>	<b>£5.50</b>
<b>Baked Chicken Breast</b> stuffed with a leek & Parma mousse served with a light white wine sauce, fried potatoes & veg	<b>£19.50</b>
<b>Baked Salmon Fillet with King Prawn</b> served with tarragon & Prosecco sauce, fried potatoes and veg	<b>£19.50</b>
<b>Mushroom &amp; Truffle Risotto with Sugar Snaps</b> Topped with Parmesan shavings & rocket	<b>£16.50</b>
<b>Pan Fried Venison Medallions</b> with crispy Pancetta, red wine & thyme gravy, red cabbage, chive mash	<b>£25.50</b>
<b>Home-made Sticky Toffee Pudding</b> served with vanilla ice-cream	<b>£7.50</b>
<b>Home-made Mango &amp; Passionfruit Cheesecake</b> on a biscuit base	<b>£7.50</b>
<b>Chocolate Pot</b> topped with caramelised almonds, served with pouring cream	<b>£7.50</b>
<b>Classic Home-made Crème Brulee</b>	<b>£7.50</b>
<b>Cheese &amp; Biscuits</b> served with home-made chutney	<b>£8.75</b>