

BREAKFAST SERVICE

8am to 11.30am Monday to Friday | 9.30am to 11.30am weekends

BAKERY

| | |
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| ALBERT'S CRUFFINS & KRONUTS | 4 |
| haus speciality: ask about today's specials | |
| MORNING BUN | 3.5 |
| croissant dough. cinnamon sugar. hot chocolate sauce | |
| SOURDOUGH TOAST | 3 |
| hausmade strawberry jam or marmalade | |

DAILY BREAD

we bake all our breads and pastries in our very own bakery and all our fresh goods are available to takeaway

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| HAUS LOAVES | 4 |
| SOURDOUGH / HAUS RYE | |
| SCHLOAF (morbier cheese, pilsner urquell & bacon lardons) | |
| DAILY ARTISAN BREAD | 4 |
| mon | CLASSIC BAGUETTE |
| tue | TIGER BREAD (pilsner glazed tiger bread) |
| wed | CHORIZO & PARMESAN |
| thu | BEETROOT & GOATS CHEESE |
| fri | 60% RYE |
| sat | STILTON & RED ONION FOUGASSE |
| sun | ROASTED FIG & HAZELNUT (N) |

BREAKFAST

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|---|------------|
| COCONUT PORRIDGE (VE)(N) | 6 |
| jumbo oats. spiced apple. golden raisins. chia seeds. sour cherries. toasted coconut. walnuts | |
| ROAST PEACHES (V) (N) | 7 |
| quark yoghurt. sour cherry. pistachio granola. honey. lime | |
| ROYAL BREAKFAST | 14 |
| kaiserwurst. treacle cured bacon. sunnyside eggs. portobello mushrooms. beans. grilled tomato. potato rösti. sourdough toast | |
| VEGGIE ROYAL BREAKFAST (V) | 12 |
| veggie black pudding. sunnyside eggs. portobello mushrooms. beans. grilled halloumi. smashed avocado. grilled tomato. potato rösti. sourdough toast | |
| COOK HAUS BREAKFAST | 11 |
| mini kaiserwurst. treacle cured bacon. sunnyside egg. portobello mushroom. beans. grilled tomato. potato rösti | |
| CRAYFISH EGGS BENEDICT | 10 |
| poached eggs. crayfish. spinach. toasted muffin. tarragon hollandaise | |
| AVOCADO TOAST (V) | 8.5 |
| smashed avocado. poached eggs. toasted sourdough. red chilli jam | |
| STEAK & EGGS | 11 |
| flat iron steak. poached eggs. potato rösti. spinach. hollandaise | |
| BACON & EGGS | 8.5 |
| treacle cured bacon. sunnyside eggs. sourdough | |
| BREAKFAST BAGEL | 8.5 |
| bratwurst patty. sunnyside egg. smoked bacon. cheddar. red chilli jam | |
| BRIOCHE FRENCH TOAST (V) | 9 |
| choose from: | |
| — caramelised banana. maple syrup. vanilla ice cream. candied pecans. butterscotch (N) | |
| — forest berries. frozen yoghurt. honey | |

MORNING GLORY

| | |
|--------------------------|------------|
| ORANGE JUICE | 3.5 |
| freshly squeezed | |
| MIMOSA | 5.5 |
| BLOODY MARY | 7 |
| FRENCH 75 | 7 |
| PUSH FOR PROSECCO | 20 |

SHAKES & BREWS

| | |
|--|------------|
| SHAKES | 5 |
| choose from: | |
| — the mighty malt / strawberry / schokolade / oreo | |
| SCHLOSS HOT CHOCOLATE | 5 |
| ARTISAN BREWTEAS | 3 |
| ask about today's flavours | |
| FLAT WHITE | 3 |
| CAPPUCCINO | 3 |
| LATTE | 3 |
| MOCHA | 3 |
| AMERICANO | 2.5 |
| ESPRESSO | 2 |

All our food is fresh and may contain allergens. Please ask your server for menu information. A discretionary service charge of 10% is added to parties of six or more.

LUNCHEON SERVICE

12pm — 5pm Monday to Saturday

ALPINE COOK HAUS

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|---|---|
| SCHWEINSHAXE 16.5 crispy bavarian pork knuckle. red cabbage. apple & horseradish. gravy | SCHNITZEL 14 chicken breast. parmesan mayo. salsa verde. charred lemon |
| STEAK FRITES 17 10oz top rump. fries. tarragon garlic butter | FISH FRITES 14.5 bier battered hake goujons. tartare sauce. charred lemon. fries |
| MUSHROOM SPÄTZLE (V) 13 bavarian pasta. wild mushroom & parmesan | TROUT SPÄTZLE 14.5 bavarian pasta. chalk stream trout & brown shrimp |
| SPICED CHAR-ROASTED CAULIFLOWER & FARRO SALAD (VE)(N) 11 red chicory. pistachio. preserved lemon. pomegranate — with grilled chicken breast or halloumi | 14 |

WURST & WIENER

— choose your sausage —

| | |
|--|--|
| BRATWURST 13 smoked pork. beef. mustard | KAISERWURST 13 pork. cheddar. mustard |
| CURRYWURST 13 lamb. pork. cumin. curried ketchup | HÄHNCHENWURST 13 chicken. tarragon. salsa verde mayo |

— choose your style —

wiener dog (bun & fries) or **bier halle** (potato salad. mustard. no bread)

SAUSAGE FEST 23.5

any three of our haus wurst bier halle style

LUNCHEON KLUB

choose any luncheon klub sandwich, burger or pizza.
served with your choice of salad, fries or french onion soup for just ten english pounds.

SANDWICHES

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| SANDWICH OF THE DAY ASK YOUR SERVER ABOUT TODAY'S SPECIAL | |
| CHEESE BURGER 28 day aged cheshire beef. mature cheddar. russian dressing. pickles. brioche | CHICKEN & AVOCADO ciabatta. lemon & tarragon. buttermilk dressing |
| HALLOUMI SCHNITZEL (V) halloumi. griddled zucchini. beetroot slaw. watercress. lemon mayo. focaccia | CLASSIC REUBEN shaved pastrami. pickles. sauerkraut. russian dressing. emmental. grilled rye |

TYROLEAN PIZZA

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|---|--|---|
| BURRATA (V) spinach. blush tomato. red chilli | CHEVRE (V) artichoke. black olive. basil | BROCCOLINI (VE) kalamata olive. zucchini. blush tomato. capers |
| PROSCIUTTO mushroom. taleggio. truffle oil | NDUJA chorizo. flamed red pepper | |

BAKERY & BEISSEN

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| SCHLOSS BREAD TIN 4 sourdough. schloaf. rye. bakers daily loaf. whipped salted butter |
| HAUS PRETZEL (V) 3.5 sweet mustard. pickles — with aged gouda or bier cheese sauce (V) 5.5 — with aged gouda. bier cheese. chicken liver paté 9 |
| SCHLOSS PRETZEL CHIPS (V) 2.5 blue cheese dip |
| NOCELLARA OLIVES (V) 3 |

STARTERS & SMALL PLATES

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| FRENCH ONION SOUP (V) 6.5 sourdough crouton. melting alpine cheese |
| ALPINE CHÈVRE (V)(N) 7 salt baked beets. toasted hazelnut. watercress. vinaigrette. croutons |
| MEATBALLS 7 tomato mother sauce. cambozola |
| HAM & ALPINE CHEESE CROQUETTES 6 pancetta. gruyère. yoghurt aioli |
| CHICKEN LIVER PATÉ 7.5 brioche toast. red onion marmalade. thyme |
| BABA GANOUSH HUMMUS (VE) 5.5 pomegranate. coriander. charred flatbread |

BURGER ROYALES

— all served with fries. add treacle cured bacon 2.5 —

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| RACLETTE BURGER 15 28 day aged cheshire beef. melting raclette cheese. truffle aioli. red onion marmalade. brioche |
| CHICKEN SCHNITZEL BURGER 14 chicken. salsa verde. parmesan mayo. aged gouda. brioche |

KEBAB HAUS

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| BERLINER SPICED LAMB 14 pulled lamb. pomegranate. pickled fennel & apple. hummus. yoghurt aioli. charred flatbread |
| VEGAN SCHWARZ (VE) 11.5 blackened zucchini. aubergine. red onion. peppers. hummus. pickled fennel & apple. pomegranate. mint soy aioli. charred flatbread |

SIDES

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| SFORMATO (V) (TO SHARE) 7 baked truffled mash. melting alpine cheese. gratinated |
| FRIES (V) 3/5/4 haus fries / truffle + parmesan / sweet potato |
| GERMAN POTATO SALAD (V) 4 paprika crumb. shallots. parsley. crème fraîche |
| CHARRED BROCCOLI 5 lemon. shallots. herbs. anchovy aioli |
| PICKLED FENNEL & APPLE SALAD (VE)(N) 4 sour cherries. green herbs. toasted almond |
| HAUS SALAD (VE) 4 watercress. rocket. shaved radish. peas. lemon dressing |

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DINNER SERVICE

5pm — 10pm Monday to Saturday

ALPINE COOK HAUS

BAKERY & BEISSEN

| | |
|---|------------|
| SCHLOSS BREAD TIN | 4 |
| sourdough. schloaf. rye. bakers daily loaf. whipped salted butter | |
| HAUS PRETZEL (V) | 3.5 |
| sweet mustard. pickles | |
| — with aged gouda or bier cheese sauce (V) | 5.5 |
| — with aged gouda. bier cheese. chicken liver paté | 9 |
| SCHLOSS PRETZEL CHIPS (V) | 2.5 |
| blue cheese dip | |
| NOCELLARA OLIVES (V) | 3 |

STARTERS & SMALL PLATES

| | |
|---|------------|
| FRENCH ONION SOUP (V) | 6.5 |
| sourdough crouton. melting alpine cheese | |
| CONFIT DUCK LEG | 8 |
| yuzu. pickled orange. fennel | |
| ALPINE CHÈVRE (V)(N) | 7 |
| salt baked beets. toasted hazelnut. watercress. vinaigrette. croutons | |
| SCALLOPS | 12 |
| garlic & tarragon crème fraîche. lemon. herb & parmesan crumb | |
| MEATBALLS | 7 |
| tomato mother sauce. cambozola | |
| HAM & ALPINE CHEESE CROQUETTES | 6 |
| pancetta. gruyère. yoghurt aioli | |
| CHICKEN LIVER PATÉ | 7.5 |
| brioche toast. red onion marmalade. thyme | |
| BABA GANOUSH HUMMUS (VE) | 5.5 |
| pomegranate. coriander. charred flatbread | |

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| SCHWEINSHAXE | 16.5 | SCHNITZEL | 14 |
| crispy bavarian pork knuckle. red cabbage. apple & horseradish. gravy | | chicken breast. parmesan mayo. salsa verde. charred lemon | |
| GOULASH | 18.5 | FISH FRITES | 14.5 |
| slow cooked short rib of beef. pancetta. pearl onions. cavolo nero. whipped mash | | bier battered hake goujons. tartare sauce. charred lemon. fries | |
| MUSHROOM SPÄTZLE (V) | 13 | TROUT SPÄTZLE | 14.5 |
| bavarian pasta. wild mushroom & parmesan | | bavarian pasta. chalk stream trout & brown shrimp | |
| SPICED CHAR-ROASTED CAULIFLOWER & FARRO SALAD (VE)(N) | | | |
| | | 11 | 14 |
| red chicory. pistachio. preserved lemon. pomegranate — with grilled chicken breast or halloumi | | | |

PAN FRIED STEAK

| | | | |
|---|-----------|-------------------|-----------|
| 10OZ SIRLOIN | 21 | 8OZ FILLET | 29 |
| — served with béarnaise or peppercorn sauce — | | | |

KEBAB HAUS

| | | | |
|--|-----------|---|-------------|
| BERLINER SPICED LAMB | 14 | VEGAN SCHWARZ (VE) | 11.5 |
| pulled lamb. pomegranate. pickled fennel & apple. hummus. yoghurt aioli. charred flatbread | | blackened zucchini. aubergine. red onion. peppers. hummus. pickled fennel & apple. pomegranate. mint soy aioli. charred flatbread | |

WURST & WIENER

— choose your sausage —

| | | | |
|------------------------------------|-----------|-------------------------------------|-----------|
| BRATWURST | 13 | KAISERWURST | 13 |
| smoked pork. beef. mustard | | pork. cheddar. mustard | |
| CURRYWURST | 13 | HÄHNCHENWURST | 13 |
| lamb. pork. cumin. curried ketchup | | chicken. tarragon. salsa verde mayo | |

— choose your style —

wiener dog (bun & fries) or **bier halle** (potato salad. mustard. no bread)

SAUSAGE FEST 23.5

any three of our haus wurst bier halle style

BURGER ROYALES

— all served with fries. add treacle cured bacon 2.5 —

| | | | |
|---|-----------|---|-------------|
| RACLETTE BURGER | 15 | CHEESE BURGER | 13 |
| 28 day aged cheshire beef. melting raclette cheese. truffle aioli. red onion marmalade. brioche | | 28 day aged cheshire beef. mature cheddar. russian dressing. pickles. brioche | |
| CHICKEN SCHNITZEL BURGER | 14 | HALLOUMI SCHNITZEL BURGER | 13.5 |
| chicken. salsa verde. parmesan mayo. aged gouda. brioche | | halloumi. griddled zucchini. beetroot slaw. watercress. lemon mayo. focaccia | |

TYROLEAN PIZZA

| | |
|--|-----------|
| BURRATA (V) | 11 |
| spinach. blush tomato. red chilli | |
| PROSCIUTTO | 11 |
| mushroom. taleggio. truffle oil | |
| CHEVRE (V) | 10 |
| artichoke. black olive. basil | |
| NDUJA | 11 |
| chorizo. flamed red pepper | |
| BROCCOLINI (VE) | 10 |
| kalamata olive. zucchini. blush tomato. capers | |

SIDES

| | |
|---|--------------|
| SFORMATO (V) (TO SHARE) | 7 |
| baked truffled mash. melting alpine cheese. gratinated | |
| FRIES (V) | 3/5/4 |
| haus fries / truffle + parmesan / sweet potato | |
| GERMAN POTATO SALAD (V) | 4 |
| paprika crumb. shallots. parsley. crème fraîche | |
| CHARRED BROCCOLI | 5 |
| lemon. shallots. herbs. anchovy aioli | |
| CAULIFLOWER CHEESE (V) | 6 |
| alpine cheese sauce. grilled raclette. herb crumb | |
| CHANTENAY CARROTS (V) | 5 |
| honey & thyme roasted | |
| PICKLED FENNEL & APPLE SALAD (VE)(N) | 4 |
| sour cherries. green herbs. toasted almond | |
| HAUS SALAD (VE) | 4 |
| watercress. rocket. shaved radish. peas. lemon dressing | |

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PUDDING KLUB

COOK HAUS DESSERTS

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|---|-----|
| STICKY TOFFEE PUDDING butterscotch. vanilla ice cream | 6.5 |
| BLACKCURRANT BAKED ALASKA blackcurrant sorbet. torched italian meringue | 7.5 |
| BLACK FOREST TRIFLE amarena cherries. dark chocolate. vanilla cream | 6.5 |
| APPLE STRUDEL apple and cinnamon compote. golden raisins. filo pastry. vanilla custard (allow 20 mins) | 6.5 |
| ALPINE CHEESE BOARD aged gouda. brie. roquefort. sourdough. onion marmalade | 9 |
| BLOOD ORANGE POSSET (N) pistachio granola. pickled citrus. shortbread | 6 |
| SWISS CHOCOLATE MOUSSE glazed chocolate mousse. chocolate crumb. raspberry sorbet | 6 |
| ICE CREAMS & SORBETS choose any 3 flavours ice cream — vanilla. strawberry. chocolate. salted caramel. biscoff sorbet — cherry. blackcurrant. raspberry | 5 |

ALPINE WINE

WHITE WINE

175ml/250ml/75cl

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| ANCORA GARGANEGA 12% 5.2/7.5/22 venezia. italy softly floral. apple & pear. lemony finish | |
| CHENIN BLANC, LA LISSE SOIE D'IVOIRE 12% 6/7.8/23 languedoc. france bright. dense fruit & smooth as silk | |
| PINOT GRIGIO, MASTRI VERNACOLI 12.5% 6/8/24 trentino. italy delicate. green apple. lemon zest | |
| BOUTINOT 'LA FLEUR SOLITAIRE', CÔTES DU RHÔNE BLANC 13% 6/8/24 rhône. france elegant. soft. amaratic dry white | |
| SAUVIGNON BLANC, DOMAINE DU PRÉ BARON 13% 6.2/9/26 touraine. france gooseberry. fresh. floral | |
| GRÜNER VELTLINER, CLASSIC STYLE ORGANIC 12.5% 27 Austria Pear. kiwi. apricot | |
| RIESLING, FRITZ WILLI 11.5% 7/10/28 mosel. germany zesty lemon sherbet. ripe apricot & peach | |
| L'AURORE MÂCON VILLAGES 12.5% 29 burgundy. france dry. crisp. minerality | |
| SOAVE, PRA OTTO 12% 32 veneto. italy floral. crisp & fresh with hints of almond | |
| PINOT BLANC, TRIMBACH 12.5% 34 alsace. france lemon. baked apple. great minerality | |
| SANCERRE, DOMAINE DU PRÉ SEMELÉ 12.5% 36 loire. france ripe gooseberry. full. rich | |
| EXTRAIT CHÂTEAUNEUF — DU — PAPE 2013 14% 60 southern rhône. france rare white châteauneuf. peaches & cream. spiced oak core | |

RED WINE

175ml/250ml/75cl

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|---|--|
| BARBERA DA VINE 12.5% 5.2/7.5/22 piemonte. italy black cherry & milk chocolate | |
| MERLOT, DOMAINE MAS BAHOURAT 14% 5.5/8/23 gard. france smooth, rich plum & cracked pepper | |
| ST. CHINIAN, DOMAINE DU BARRES 12.5% 6/8.5/25 languedoc. france soft tannins. spice. well balanced | |
| ST. AMOUR BEAUJOLAIS, CHÂTEAU DE BELLEVERNE 13% 7/9/27 mâconnais. france wild strawberry. floral, herbaceous | |
| CLOS BAGATELLE 'A L'ORIGINE' SAINT CHINIAN ROUGE 13.5% 6.2/8.7/26 languedoc. france this natural wine is smooth and rich with perfectly balanced tannins | |
| CAHORS MALBEC, CHÂTEAU PINERAIE 13% 30 cahors. france full bodied. inky blackberry & plum | |
| PINOT NOIR, VALLET FRÈRES BOURGOGNE 12.5% 32 burgundy. france pepper. strawberry. mouth watering freshness | |
| VALPOLICELLA, PRÀ MORANDINA (Organic) 13% 35 veneto. italy raspberry. cherry. herbaceous. fresh | |
| MONTRESOR AMARONE CLASSICO 15% 45 veneto. italy full. rich italian stallion. red berries. coffee & chocolate | |
| MARGAUX, CHÂTEAU TAYAC 2011 13.5% 70 margaux. france deep dark fruit core. refined oak and firm tannins | |

PROSECCO

175ml/75cl

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| LE DOLCI COLLINE PROSECCO SPUMANTE BRUT 11% 7/34 venezie. italy | |
| LE DOLCI COLLINE SPUMANTE BRUT ROSÉ 11% 7/34 venezie. italy | |
| NUA PROSECCO SPUMANTE 11.5% 38 veneto. italy | |
| FERGHETTINA FRANCIACORTA ROSÉ BRUT 12.5% 48 lombardia. italy | |
| DOMENICO DE BERTIOL PROSECCO 12.5% (Magnum) 66 veneto. italy | |

ROSÉ WINE

175ml/250ml/75cl

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| CHIARETTO, PALAZZI MONTFERRATO 12.5% 5.2/7.5/22 piemonte. italy dry & crisp cherry. redcurrant & rose | |
| BEAUJOLAIS ROSÉ, JOLI BEUROSE 12.5% 5.5/9/26 mâconnais. france dry. strawberry. fruit blossom. citrus | |
| RIMAURESQ CRU CLASSÉ ROSÉ 13% 31 provence. france clean and elegant. great texture & minerality | |

CHAMPAGNE

175ml/75cl

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|---|--|
| MUMM CORDON ROUGE 12% 55 champagne. france | |
| BILLECART SALMON BRUT RESERVE 12% 65 champagne. france | |
| BOLLINGER SPECIAL CUVÉE 12% 70 champagne. france | |
| LAURENT PERRIER BRUT ROSÉ 12% 90 champagne. france | |
| BILLECART SALMON BRUT ROSÉ 12% 100 champagne. france | |
| PERRIER JOUËT BELLE EPOQUE 12% 160 champagne. france | |
| LOUIS ROEDERER CRISTAL CHAMPAGNE 12% 200 champagne. france | |
| BOLLINGER SPECIAL CUVÉE 12% (Magnum) 140 champagne. france | |
| LAURENT PERRIER ROSÉ 12% (Magnum) 175 champagne. france | |