# SUNDAY

# **SERVICE**

### **APPETISERS**

#### CHICKEN LIVER PÂTÉ

Fig + balsamic chutney, toasted sourdough 7.5

#### **RUBY PRAWNS**

Curried prawns, crispy kale, ruby curry sauce 9.5

#### **HUMMUS + PICKLE Ve**

Haus baked pitta, coriander, pomegranate
6.5

#### **ALPINE KROKETTES**

Smoked bacon, Gruyère cheese + aioli 8.5

#### **BIER ONION SOUP V**

Sweet roscoff onion, Stiegl, Gruyère + thyme, served with a "Top Hat" 8.5

# SUNDAY LUNCHEON

#### **DRY AGED RUMP OF BEEF**

Duck fat roast potatoes, root vegetable crush, seasonal greens, horseradish cream, Yorkshire pudding, gravy

23



Pair with a tank fresh Pilsner Urquell 6.4

#### **SCHWEINSHAXE**

Caraway roasted pork knuckle, braised red cabbage, duck fat roast potatoes, seasonal greens, Yorkshire pudding, apple sauce 21

#### **ROAST CUMBRIAN CHICKEN**

Cranberry, roasted sunflower seed and pork stuffing, duck fat roast potatoes, root vegetable crush, seasonal greens, gravy, Yorkshire pudding

22

#### **BUTTERNUT SQUASH SPINACH EN CROUTE Ve**

Mushroom stuffing, garlic and thyme roast potatoes, root vegetable crush, seasonal greens, vegetable gravy 20

# SIDES

#### SFORMATO V TO SHARE

Baked truffle mash, melting
Alpine cheese

#### **SCHWEINS IN BLANKETS**

Premium schwein, aged bacon 5

#### **FONDUE CAULIFLOWER V**

Alpine melting cheese, chives 5

#### **EXTRA ROASTIES**

Crispy duck fat roast potatoes
4

#### CHARRED BROCCOLI V

Lemon, shallots, herbs, garlic aioli 5

Extra gravy available, ask your server

#### WINES

A Sunday selection, specially curated to compliment your grooves, gravy and good times.

RED

#### MALBEC, NIETO DON NIC ANOR, LUJÁN DE CUYO AND UCO VALLEY

MENDOZA, ARGENTINA

38

WHITE

#### RIESLING, GYMNASIUM FRITZ WILLI

MOSEL, GERMANY

37

ROSÉ

#### CÔTES DU RHÔNE ROSÉ, 'LES CERISIERS'

RHÔNE, FRANCE **29** 

**v** - Vegetarian

**Ve** - Vegan

Available Ve - Available Vegan

All our food is fresh and may contain allergens. Ask your server for more information. 100% of all tips go directly to our team. 10% discretionary service charge is added to parties of six or more.

#### MAINS

#### **PAN-ROASTED SALMON**

Seasonal vegetables, new potatoes, lemon mustard vinaigrette and sun-dried tomato relish

18.5

#### CAESAR SCHNITZEL

Chicken breast, soft boiled egg, baby gem, capers, anchovies, parmesan cheese, bacon, Caesar dressing, sourdough croutons

#### **COOK HAUS BURGER AV Vegan**

Double beef patty, short-rib, Albert's burger sauce, mustard, gherkin + fries 16.5

#### **COOK HAUS CHEESEBURGER**

Our cook haus burger + mature cheddar cheese slices 17.9

#### **BAVARIAN FEAST**

#### For up to four to share

Roast pork knuckle, chicken schnitzel, bratwurst, kaiserwurst, chilliwurst, pork belly, sformato, braised red cabbage, seasonal greens, Schloss kraut, pickles, bier jus, ruby curry sauce

70

## **PUDDING**

ALL 7.5

# ALPINE VANILLA + CHOCOLATE CHEESECAKE V

Cinnamon biscuit base, berry compote

#### PRETZEL DOUGHNUTS V

Hot cinnamon sugared doughnuts, salted chocolate caramel dip

#### DARK CHOCOLATE BROWNIE V

Vanilla cream, cherry sorbet

#### KLASSIC APPLE STRUDEL V

Caramelised apples, flakey pastry, vanilla sauce

#### STICKY TOFFEE PUDDING V

Sea salt toffee sauce, brown sugar crumb, vanilla ice cream

#### **HAUS ICE CREAM + SORBET**

(3 SCOOPS)

Vanilla Chocolate

Wild strawberry

Espresso

Cherry sorbet

Passionfruit + mango sorbet Ve