



## SMALL PLATES

<b>BIER ONION SOUP</b> 9.5 Sweet Roscoff onion, Stiegl, Gruyère, thyme, served with a "Top Hat"	<b>CRISPY PORK BELLY</b> 10 Bier chilli sauce, pickles	<b>NOCELLARA OLIVES</b> <b>Ve</b> 5
<b>TWICE-FRIED CHICKEN</b> 10.5 Hot honey sauce, pickled cucumber, ranch dip	<b>REUBEN KROKETTES</b> 10 Schloss salt beef, gherkins, Albert's burger sauce, Gruyère cheese	<b>GRAND PRETZEL</b> <b>V</b> 7.5 Garlic aioli, mustard + gherkin
<b>HONEY-GLAZED WURSTS</b> 8.5 Bratwurst, honey mustard, pickled cucumber	<b>PRAWN SALAT</b> 11 Prawn cocktail sauce, gem lettuce, lemon, sourdough batons	<b>HUMMUS + PICKLE + FLATBREAD</b> <b>Ve</b> 9 Pomegranate, coriander
	<b>BAKED WILD MUSHROOMS</b> <b>V</b> 9.5 Spinach, double cream, garlic, parmesan, sourdough toast	<b>GARLIC + ROSEMARY BREAD</b> 5.5 Add cheese + 1

## LARGE PLATES

<b>PASTA ALLA VODKA</b> <b>V</b> 15.5 Conchiglioni rigati, vodka tomato sauce, stracciatella, garlic sourdough bread Add 'nduja crumb +1	<b>SCHLOSS SCHNITZEL</b> 19.5 Chicken breast, roasted pumpkin seed pesto, aioli, charred lemon + herbed new potatoes	<b>FISCH UND CHIPS</b> 18 Chunky chips, crushed minted peas, charred lemon, curried tartare sauce
<b>PAN-ROASTED SALMON</b> 22 Seasonal vegetables, new potatoes, lemon mustard vinaigrette, sun-dried tomato relish	<b>CORDON BLEU SCHNITZEL</b> 25 Chicken breast, Gruyère, PDO Black Forest ham, wild mushroom + brandy sauce, truffle + parmesan fries	<b>MUSHROOM EN CROUTE</b> <b>Ve</b> 20 Olive oil and thyme potatoes, tenderstem broccoli, cabbage, peas, vegetable gravy
	<b>SCHNITZEL ALLA VODKA</b> 24 Chicken breast, conchiglioni pasta, vodka tomato sauce, stracciatella, basil	<b>CAESAR SALAT</b> <b>Available V</b> 14 Soft boiled St Ewes egg, baby gem, capers, anchovies, parmesan cheese, Caesar dressing, sourdough croutons <b>Pan-roasted Salmon</b> +5.5 <b>Paprika-roasted Chicken</b> +5.5 <b>Crispy Rosemary Halloumi</b> +5.5

## SANDWICHES

**SERVED UNTIL 6PM, MON - SAT**  
Sourdough loaf, buttered + skillet toasted, served with haus pickles + fries

<b>KLASSIC REUBEN</b> 16 Schloss salt beef, mozzarella, Gruyère, gherkin, mustard mayo	<b>CROQUE MADAME</b> 16 Thick cut ham, Dijon mustard, smoked bacon béchamel, St Ewes fried egg, Gruyère
<b>CHICKEN + AVOCADO</b> 16 Smoked bacon, mustard mayo, spiced avocado, Gruyère, mozzarella	<b>CAPRESE</b> <b>V</b> 16 Marinated tomato, mozzarella, basil, spinach, pesto

## BURGERS

<b>CRISPY HOT CHICKEN BURGER</b> 17.5 Twice-fried spiced chicken, pretzel bun, gouda, hot honey sauce + fries	<b>COOK HAUS CHEESEBURGER</b> 18.9 <b>Available Ve</b> Chuck + brisket patty, brioche bun, Albert's burger sauce, mature cheddar cheese, gherkins + fries	<b>BARON BURGER</b> 20.5 <b>NATIONAL BURGER AWARDS 2025</b> Chuck + brisket patty, brioche bun, raclette cheese, bacon jam, crispy shallots, truffle mayo, beef gravy + fries	<b>HALLOUMI SCHNITZEL</b> <b>V</b> 17.5 <b>BURGER</b> Rosemary-breaded halloumi, pretzel bun, pickled red onion, gem lettuce, pickled chillies, pumpkin seed pesto + fries
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## OKTOBERFEST KLASSICS

### ROASTED

Three individual serves, slow roasted daily in their juices, for a truly wunderbar dining experience.

♦ <b>SCHWEINSHAXE</b> 22 Crispy Bavarian pork knuckle in spices, braised red cabbage, apple + rich wine gravy	
♦ <b>PAPRIKA ROASTED CHICKEN</b> Served with pickles and roasted potatoes or fries Full Chicken 30 / Half Chicken 18.5	
♦ <b>PORK RIBS</b> with bier chilli glaze, 18.5 Schloss kraut, pickled cucumbers + fries <b>ADD SAUCE</b> +2 Roasted Pepper Romesco / Salsa Verde / Tomato + 'Nduja Mayo	

### WURSTS

<b>BRATWURST</b> <b>Available Ve</b> 16 Brioche bun, caramelised onion, haus mustard + fries Choose from: ♦ Klassic Bratwurst ♦ Cheese Kaiser	
<b>CURRYWURST</b> <b>Available Ve</b> 21 Two klassic bratwursts, crispy onions, klassic curry sauce + fries	
<b>BOHEMIAN SAUSAGE PLATE</b> 23 Klassic bratwurst, cheese kaiser, Schloss kraut, pickles, haus mustard, curry ketchup + fries	

### SHARERS

<b>FONDUE</b> 29 <i>For two to four to share</i> Melted Vacherin Fribourgeois, Gruyère, cheddar, white wine, haus pickles, sourdough + new potatoes <b>ADD BRATWURST SAUSAGE</b> +2	
<b>BAVARIAN FEAST</b> 49 <i>For two to share</i> Schweinshaxe, half roast paprika chicken, honey glazed bratwurst + kaiserwurst, braised red cabbage, roasted new potatoes, mixed greens, pickles, gravy	

## SIDES

<b>SFORMATO</b> <i>To share</i> 7.5 Baked truffle mash, Alpine melting cheese	<b>HAUS FRIES</b> <b>Ve</b> 5	<b>TRUFFLE + PARMESAN FRIES</b> <b>V</b> 6.5	<b>CAESAR SALAT</b> <b>Available V</b> 6.5
<b>CHICKEN JUS ROASTED POTATOES</b> 6.5	<b>CHARRED BROCCOLI</b> <b>V, Available Ve</b> 5		Baby gem, capers, anchovies, parmesan, Caesar dressing, sourdough croutons

**V** - Vegetarian | **Ve** - Vegan | **Available Ve/V** - Available Vegan/Vegetarian

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 all parties.

# WINE LISTE

## WHITE

### WINES

	175ML	250ML	BTL.
<b>CATARRATTO, II MERIDIONE TERRE SICILIANE IGT</b> SICILY, ITALY Clean and refreshing, all day classic	8.4	11.1	32
<b>ORGANIC PINOT GRIGIO, BELLINO</b> ABRUZZO, ITALY An elegant wine, fresh and crisp with apple and pear aromas. Delicate white fruits on the palate	10.4	13.5	39
<b>ORGANIC SAUVIGNON BLANC, LES PIERRES DOREES</b> LANGUEDOC, FRANCE Fresh aromas of lemon and grapefruit with soft exotic fruit flavours.	11.2	14.5	42
<b>RIESLING, GYMNASIUM FRITZ WILLI</b> MOSEL, GERMANY Might change your opinion on Rieslings	11.5	15.3	44
<b>GAVI DEL COMUNE DI GAVI, TENUTA SANTA SERAFFA DOCG</b> PIEMONTE, ITALY Well-balanced Gavi from Italy	12.6	16.3	47
<b>CHARDONNAY, DOMAINE DE LA GRANDE COURTADE IGP, PAYS D'OC</b> LANGUEDOC, FRANCE Organically grown. Fresh white flowers + stone fruits on the palate with a rounded, silky texture			40
<b>ORGANIC PICPOUL DE PINET, DEUX VENTS</b> LANGUEDOC, FRANCE Crisp, vibrant with lemon + green apple flavours			43
<b>ORGANIC ALVARINHO, GRANDE COURTADE IGP</b> LANGUEDOC, FRANCE Bright and fresh with peach aromas and a zesty finish			44
<b>CHABLIS, DOMAINE DE LA MOTTE AOP</b> CHABLIS, FRANCE Perfect expression from the 'Queen of grapes'			50

## SPARKLING

### WINES

	150ML	BTL.
<b>PROSECCO, MIDEA</b> VENETO, ITALY Crisp and fruity with a fragrance of apples	10	45
<b>PROSECCO ROSÉ, LE DOLCI COLLINE</b> VENETO, ITALY Fresh and delicately fruity fizz		46
<b>FERGHETTINA FRANCIACORTA BRUT</b> LOMBARDIA, ITALY Prosecco's extravagant, elegant cousin		50
<b>LAURENT PERRIER, LA CUVÉE BRUT</b> CHAMPAGNE, FRANCE Classic Champagne, fresh and pure		BTL. 70 MAGNUM 130
<b>PERRIER-JOUËT GRAND BRUT</b> CHAMPAGNE, FRANCE A melting pot of aromas and flavours make up this wonderfully rounded Champagne		80
<b>LAURENT-PERRIER, BLANC DE BLANCS BRUT NATURE</b> CHAMPAGNE, FRANCE Deliciously dry with citrus notes and a fine sparkle		125
<b>LAURENT PERRIER, CUVÉE ROSÉ BRUT</b> CHAMPAGNE, FRANCE World famous rosé Champagne, for very good reason		BTL. 110 MAGNUM 185
<b>CRISTAL, LOUIS ROEDERER</b> CHAMPAGNE, FRANCE For very special occasions, or very special guests		295

125ML MEASURES ALSO AVAILABLE

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## RED

### WINES

	175ML	250ML	BTL.
<b>BARBERA, ARA LDICA DOC</b> PIEMONTE, ITALY Smooth as Victoria's royal gowns, with as much character	8.8	11.4	33
<b>MERLOT, SANVIGILIO IGT</b> TREVENEZIE, ITALY A fruity and youthful style of north Italian Merlot from the Trentino and Veneto regions	10.4	13.5	39
<b>PINOT NOIR, LES VOLETS, IGP HAUTE VALLÉE DE L'AUDE</b> ROUSSILLON, FRANCE Seriously good Pinot Noir from the foothills on the Pyrenees. Fleshy red fruits on the palate, with fine tannins + juicy acidity	10.7	13.9	40
<b>MALBEC, NIETO PATRIMONIAL, DOC LUJAN DE CUYO</b> MENDOZA, ARGENTINA Established in 1888 when the Nieto family took their winemaking skills from the base of the western Alps in Piedmont to Mendoza	12.8	16.6	48
<b>CÔTES DU RHÔNE VILLAGES, DOMAINE BOUTINOT AOP LES COTEAUX</b> RHÔNE, FRANCE Sun-blessed wine from this hill-top estate in southern Rhône			41
<b>FLEURIE LA MADONE LA REINE DE L'ARENITE, AOP</b> BEAUJOLAIS, FRANCE Elegant and silky, made from Gamay, with lots of cherry and strawberry on the palate			44
<b>SAINT-ÉMILION, CHÂTEAU CARDINAL, AOP MONTAGNE</b> BORDEAUX, FRANCE Classic velvety Bordeaux. Ripe berry fruit with a touch of oak vanilla.			52
<b>AMARONE DELLA VALPOLICELLA, MONTESOR SATINATO DOCG</b> VENETO, ITALY Uber-classy. Will take you to Verona on a cloud of deep red velvet			59

## ROSÉ

### WINES

	175ML	250ML	BTL.
<b>PALAZZI ROSATO CHIARETTO, MONFERRATO DOC</b> PIEMONTE, ITALY Berries, cherries and sunshine	8.4	11.1	32
<b>CÔTES DU RHÔNE ROSÉ, LES CERISIERS, DOMAINE BOUTINOT AOP</b> RHÔNE, FRANCE Perfect on the slopes with strawberries and cream	10.4	13.5	39
<b>CÔTES DE PROVENCE ROSÉ, RIMAURESQ CRU CLASSÉ ORGANIC</b> PROVENCE, FRANCE Classé customer, Provence as good as it gets!			45
<b>WHISPERING ANGEL ROSÉ, AOP CÔTES DE PROVENCE</b> PROVENCE, FRANCE No need to whisper, shout it out loud, it's a modern classic for a reason			45 MAGNUM 80

## MARTINI SPEZIALS



**LOBBY BOY** 13  
LEMON MERINGUE PIE MARTINI  
Grey Goose Citron,  
Kalani coconut, Demerara,  
lemon, meringue

**VESPER MARTINI** 13.5  
Grey Goose, No. 3 Gin, Cocchi

**DIRTY MARTINI** 13.5  
Grey Goose, Olive brine, Cocchi