



## SMALL PLATES

<b>BIER ONION SOUP</b> Sweet Roscoff onion, Stiegl, Gruyère, thyme, served with a "Top Hat"	9	<b>CRISPY PORK BELLY</b> Bier chilli sauce, pickles	9	<b>NOCELLARA OLIVES</b> <b>Ve</b>	5
<b>TWICE-FRIED CHICKEN</b> Hot honey sauce, pickled cucumber, ranch dip	9.5	<b>REUBEN KROKETTES</b> Schloss salt beef, gherkins, Albert's burger sauce, Gruyère cheese	9.5	<b>GRAND PRETZEL</b> <b>V</b> Garlic aioli, mustard + gherkin	7
<b>HONEY-GLAZED WURSTS</b> Bratwurst, honey mustard, pickled cucumber	8	<b>PRAWN SALAT</b> Prawn cocktail sauce, gem lettuce, lemon, sourdough batons	10	<b>HUMMUS + PICKLE + FLATBREAD</b> <b>Ve</b> Pomegranate, coriander	8
		<b>BAKED WILD MUSHROOMS</b> <b>V</b> Spinach, double cream, garlic, parmesan, sourdough toast	8.5	<b>GARLIC + ROSEMARY BREAD</b> Add cheese + 1	5

## LARGE PLATES

<b>PASTA ALLA VODKA</b> <b>V</b> Conchiglioni rigati, vodka tomato sauce, stracciatella, garlic sourdough bread Add 'nduja crumb + 1	14.5	<b>SCHLOSS SCHNITZEL</b> Chicken breast, roasted pumpkin seed pesto, aioli, charred lemon + herbed new potatoes	19	<b>FISCH UND CHIPS</b> Chunky chips, crushed minted peas, charred lemon, curried tartare sauce	17
<b>PAN-ROASTED SALMON</b> Seasonal vegetables, new potatoes, lemon mustard vinaigrette, sun-dried tomato relish	21	<b>CORDON BLEU SCHNITZEL</b> Chicken breast, Gruyère, PDO Black Forest ham, wild mushroom + brandy sauce, truffle + parmesan fries	24	<b>MUSHROOM EN CROUTE</b> <b>Ve</b> Olive oil and thyme potatoes, tenderstem broccoli, cabbage, peas, vegetable gravy	19
		<b>SCHNITZEL ALLA VODKA</b> Chicken breast, conchiglioni pasta, vodka tomato sauce, stracciatella, basil	23	<b>CAESAR SALAT</b> <b>Available V</b> Soft boiled St Ewes egg, baby gem, capers, anchovies, parmesan cheese, Caesar dressing, sourdough croutons	13
				<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> Schloss salt beef, mozzarella, Gruyère, gherkin, mustard mayo	14
<b>CROQUE MADAME</b> Thick cut ham, Dijon mustard, smoked bacon béchamel, St Ewes fried egg, Gruyère	14
<b>CHICKEN + AVOCADO</b> Smoked bacon, mustard mayo, spiced avocado, Gruyère, mozzarella	14
<b>CAPRESE</b> <b>V</b> Marinated tomato, mozzarella, basil, spinach, pesto	14

## BURGERS

<b>CRISPY HOT CHICKEN BURGER</b> Twice-fried spiced chicken, pretzel bun, gouda, hot honey sauce + fries	16.5	<b>COOK HAUS CHEESEBURGER</b> <b>Available Ve</b> Chuck + brisket patty, brioche bun, Albert's burger sauce, mature cheddar cheese, gherkins + fries	17.9	<b>BARON BURGER</b> <b>NATIONAL BURGER AWARDS 2025</b> Chuck + brisket patty, brioche bun, raclette cheese, bacon jam, crispy shallots, truffle mayo, beef gravy + fries	19.5	<b>HALLOUMI SCHNITZEL</b> <b>V</b> <b>BURGER</b> Rosemary-breaded halloumi, pretzel bun, pickled red onion, gem lettuce, pickled chillies, pumpkin seed pesto + fries	16.5
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## OKTOBERFEST KLASSICS

### ROTISSERIE

New to the cook haus, the rotisserie. Three individual serves, slow roasted daily in their juices. We roast a set number of rotisserie items each day, once they're gone, they're gone.

♦ <b>SCHWEINSHAXE</b> Crispy Bavarian pork knuckle in spices, braised red cabbage, apple + rich wine gravy	19.5
♦ <b>PAPRIKA ROASTED CHICKEN</b> Served with pickles and rotisserie potatoes or fries Full Chicken 29 / Half Chicken 18	
♦ <b>PORK RIBS</b> with bier chilli glaze, Schloss kraut, pickled cucumbers + fries	18
<b>ADD SAUCE</b> +2 Roasted Pepper Romesco / Salsa Verde / Tomato + 'Nduja Mayo	

### WURSTS

<b>BRATWURST</b> <b>Available Ve</b> Brioche bun, caramelised onion, haus mustard + fries Choose from: ♦ Klassic Bratwurst ♦ Cheese Kaiser	15
<b>CURRYWURST</b> <b>Available Ve</b> Two klassic bratwursts, crispy onions, klassic curry sauce + fries	19.5
<b>BOHEMIAN SAUSAGE PLATE</b> Klassic bratwurst, cheese kaiser, Schloss kraut, pickles, haus mustard, curry ketchup + fries	21

### SHARERS

<b>FONDUE</b> <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	28
<b>BAVARIAN FEAST</b> <i>For two to share</i> Schweinshaxe, half rotisserie chicken, honey glazed bratwurst + kaiserwurst, braised red cabbage, roasted new potatoes, mixed greens, pickles, gravy	49

## SIDES

<b>SFORMATO</b> <i>To share</i> Baked truffle mash, Alpine melting cheese	7	<b>HAUS FRIES</b> <b>Ve</b> <b>CHICKEN JUS ROASTED POTATOES</b>	5	<b>TRUFFLE + PARMESAN FRIES</b> <b>V</b>	6	<b>CAESAR SALAT</b> <b>Available V</b> Baby gem, capers, anchovies, parmesan, Caesar dressing, sourdough croutons	6
			6	<b>CHARRED BROCCOLI</b> <b>V, Available Ve</b>	5		

**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 parties of six or more.

# WINE LISTE

## WHITE

WINES	175ML	250ML	BTL.
<b>CATARRATTO, II MERIDIONE TERRE SICILIANE IGT</b> SICILY, ITALY Clean and refreshing, all day classic	7.7	10.1	29
<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	8.5	11.1	32
<b>ORGANIC SAUVIGNON BLANC, LES PIERRES DOREES</b> LANGUEDOC, FRANCE Fresh aromas of lemon and grapefruit with soft exotic fruit flavours.	9.6	12.5	36
<b>RIESLING, GYMNASIUM FRITZ WILLI</b> MOSEL, GERMANY Might change your opinion on Rieslings	9.9	12.8	37
<b>GAVI DEL COMUNE DI GAVI, TENUTA SANTA SERAFFA DOCG</b> PIEMONTE, ITALY Well-balanced Gavi from Italy	10.7	13.8	40
<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			35
<b>ORGANIC PICPOUL DE PINET, DEUX VENTS</b> LANGUEDOC, FRANCE Crisp, vibrant with lemon + green apple flavours			38
<b>ORGANIC ALVARINHO, GRANDE COURTADE IGP</b> LANGUEDOC, FRANCE Bright and fresh with peach aromas and a zesty finish			39
<b>CHABLIS, DOMAINE DE LA MOTTE AOP</b> CHABLIS, FRANCE Perfect expression from the 'Queen of grapes'			45

## SPARKLING

WINES	150ML	BTL.
<b>PROSECCO, MIDEA</b> VENETO, ITALY Crisp and fruity with a fragrance of apples	8.5	39
<b>PROSECCO ROSÉ, LE DOLCI COLLINE</b> VENETO, ITALY Fresh and delicately fruity fizz		40
<b>FERGHETTINA FRANCIACORTA BRUT</b> LOMBARDIA, ITALY Prosecco's extravagant, elegant cousin		47
<b>LAURENT PERRIER, LA CUVÉE BRUT</b> CHAMPAGNE, FRANCE Classic Champagne, fresh and pure	BTL. 69 MAGNUM 120	
<b>PERRIER-JOUËT GRAND BRUT</b> CHAMPAGNE, FRANCE A melting pot of aromas and flavours make up this wonderfully rounded Champagne		75
<b>LAURENT-PERRIER, BLANC DE BLANCS BRUT NATURE</b> CHAMPAGNE, FRANCE Deliciously dry with citrus notes and a fine sparkle		115
<b>LAURENT PERRIER, CUVÉE ROSÉ BRUT</b> CHAMPAGNE, FRANCE World famous rosé Champagne, for very good reason	BTL. 95 MAGNUM 185	
<b>CRISTAL, LOUIS ROEDERER</b> CHAMPAGNE, FRANCE For very special occasions, or very special guests		295

125ML MEASURES ALSO AVAILABLE  
Some of our drinks contain fresh ingredients + 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.

## RED

WINES	175ML	250ML	BTL.
<b>BARBERA, ARA LDICA DOC</b> PIEMONTE, ITALY Smooth as Victoria's royal gowns, with as much character	7.7	10.1	29
<b>MERLOT, SANVIGILIO IGT</b> TREVENEZIE, ITALY A fruity and youthful style of north Italian Merlot from the Trentino and Veneto regions	8.5	11.1	32
<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	9.1	11.8	34
<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	10.7	13.9	40
<b>CÔTES DU RHÔNE VILLAGES, DOMAINE BOUTINOT AOP LES COTEAUX</b> RHÔNE, FRANCE Sun-blessed wine from this hill-top estate in southern Rhône			35
<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			39
<b>SAINT-ÉMILION, CHÂTEAU CARDINAL, AOP MONTAGNE</b> BORDEAUX, FRANCE Classic velvety Bordeaux. Ripe berry fruit with a touch of oak vanilla.			47
<b>AMARONE DELLA VALPOLICELLA, MONTESOR SATINATO DOCG</b> VENETO, ITALY Uber-classy. Will take you to Verona on a cloud of deep red velvet			55

## ROSÉ

WINES	175ML	250ML	BTL.
<b>PALAZZI ROSATO CHIARETTO, MONFERRATO DOC</b> PIEMONTE, ITALY Berries, cherries and sunshine	7.7	10.1	29
<b>CÔTES DU RHÔNE ROSÉ, LES CERISIERS, DOMAINE BOUTINOT AOP</b> RHÔNE, FRANCE Perfect on the slopes with strawberries and cream	8.5	11.1	32
<b>CÔTES DE PROVENCE ROSÉ, RIMAURESQ CRU CLASSÉ ORGANIC</b> PROVENCE, FRANCE Classé customer, Provence as good as it gets!			40
<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** 12  
LEMON MERINGUE PIE MARTINI  
Grey Goose Citron,  
Kalani coconut, Demerara,  
lemon, meringue

**VESPER MARTINI** 12  
Grey Goose, No. 3 Gin, Cocchi

**DIRTY MARTINI** 12  
Grey Goose, Olive brine, Cocchi