MAIN COURSES

Sharing Meat Platter for 2 - confit pressed leg of lamb, slow cooked pork belly, grilled chicken skewers, grilled Hungarian sausage, grilled Romanian Mititei (kofta), Wiener schnitzel served with chips, rice, pickles, salad garnish, Romanian garlic sauce (Mujdei) and lettuce wedge finished with Hungarian sour cream topping £50 (GF*)

Beef Wellington - served with choice of potatoes and seasonal vegetables £26 Add sauce: peppercorn, gravy or creamy mushroom sauce £2 (GF*)

Pork Shank (Ciolan/Csülök) - with steamed red cabbage, mash potato and gravy £21 (GF*)

Traditional Romanian Pork Stew (Tocăniță/Sertés Pörkölt) - served with homemade polenta or Hungarian dumplings £18.50 (GF*)

Sirloin Steak (10oz) - served with choice of potatoes and seasonal vegetables \pounds 24.50 Add sauce: peppercorn, gravy or creamy mushrooms \pounds 2 (GF*)

Traditional Hungarian Chicken stew (Paprikás/Papricaș) - served with homemade Hungarian dumplings or rice and pickles £18.50 (GF*)

Beef Burger - with lettuce, tomato, onion, cucumber, cheese, homemade burger sauce. Served with fries £15.95 Add bacon £1.50 (V*, VE*, GF*)

Confit duck leg - served with steamed red cabbage, mash potato and drizzled with a glossy savoury reduction £19.50 (GF*)

Traditional Hungarian/Romanian stuffed sour cabbage (Töltöttkáposzta/Sarmale) - with rice and minced pork cooked in a rich tomato sauce. Served with homemade bread £19.00 (GF*)

Sunday Roast - served with all the trimmings. Available daily £16.00 (V*, VE*, GF*)

Confit Pressed Leg of Lamb - served with minted sautéed potatoes and seasonal vegetables £19.50 (GF*)

Pollo Milanese - breaded chicken served with spaghetti in homemade rich tomato sauce £17

Chef Bal-Bal Special - a unique weekly creation crafted by our head chef. Ask for price

Homemade Steak & Kidney Pudding - served with mashed potatoes and seasonal vegetable £21

Please note that we use 100% Groundnut oil in our kitchen. If you have a food allergy or a special dietary requirement, please inform a member of the team. Thank you!

V* = Vegetarian Option Available VE*= Vegan Option Available GF*= Gluten Free Option Available

MAIN COURSES

Sharing Fish Platter for 2 - Pan-fired scallops with garlic butter, deep-fried calamari, grilled fillet of fish, deep-fried soft-shell crab, flame grilled whole tiger prawns, crispy whitebait £50 (GF*)

Mediterranean Aubergine Steak - marinated and grilled, finished with tomato sauce. Served with rice and salad £15 (V^* , VE^* , GF^*)

Deep Fried Breaded Cheese (Trappista/Caspane) - Served with a choice of fries or rice, salad garnish and tartar sauce ± 16 (V*)

Creamy Mushroom & Chicken Pasta - freshly cooked served with homemade garlic bread £17 (V*)

Homemade Chicken or Fish Curry - served with naan bread or rice £18.50 (V*, GF*)

Fillet of Plaice - grilled or beer battered served with chips or fries and tartar sauce £16.50 (GF*)

Whole Tail Scampi - served with chips or fries and tartar sauce £15.50

Mussels - In a creamy white wine, parsley sauce. Served with homemade bread £19 (GF*)

Bouillabaisse - selection of fish and seafood cooked into a rich stew with tomato served with homemade bread $\pounds 21$ (GF*)

Fish of the Day - ask member of staff for choice and price (GF*)

Classic Fish & Chips - with mushy peas and tartar sauce £16.50 (GF*)

Fish Pie - Our homemade fish pie served with seasonal vegetables. £16.50 (GF*)

Seafood Pasta - freshly cooked, served with homemade garlic bread £18.50 (V*)

Lobster Thermidor Market Price - Served with chips and salad. Pre-Order recommended (GF*)

Traditional Hungarian Mushroom Stew (Gomba Paprikás/Papricaș de Ciuperci) - served with homemade Hungarian dumplings or rice and pickles £17.50 (*GF*)

Chicken Skewer Salad - with olives, fried halloumi and homemade dressing £19.00 (GF*)

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