

## STARTERS

Truffled Potato Soup (v) £8.50  
*Sour cream & chives*

Grilled Winter Squash (vg) £9.50  
*Wild rocket, slow roast tomato, pumpkin seeds, curry oil dressing*

Burrata (v) £10.50  
*Red endive leaves, balsamic figs, rocket pesto*

Roast Goats' Cheese (v) £9.50  
*Mixed leaf, roast beetroot, mustard & honey*

Classic Caesar £8.50  
*Romaine lettuce, croutons, white anchovies, Parmesan  
add breaded chicken £4.50*

Shrimp Cocktail £11.50  
*Gem salad, cucumber, Marie Rose sauce*

Severn & Wye Smoked Salmon £12.50  
*Rösti, sour cream, chives & horseradish*

Tiroler Wurstsalat £9.50  
*Smoked pork sausage, Emmental cheese, pickles & chives*

Simmenthaler Steak Tartare £11.50  
*Garlic crostini, smoked mayonnaise*

Confit Duck Leg Rösti £12.50  
*Chestnut, apricot, lingonberry jus*

## MAINS

Strozzapreti (vg) £16.50  
*Wild mushroom, vegan parmesan & shaved truffle*

Roast Seabass Fillet £21.50  
*Creamed Savoy cabbage, potato purée, mustard sauce*

Crispy Soft Shell Crab Roll £21.50  
*Rocket, fennel, spiced Marie Rose sauce, French fries*

Wild Boar Ravioli £20.50  
*Chestnut mushrooms, spinach, beurre blanc*

Grilled Swiss Raclette Cheese £24.50  
*New potatoes, smoked Speck, Coppa ham, pickles*

Chicken Schnitzel £19.50  
*Fried egg, cornichon & spinach lingonberry*

Tartiflette £16.50  
*Reblochon cheese, bacon, potato, onion, white wine,  
pickles & mixed leaf salad*

'Berner Würstel' £17.50  
*Smoked pork sausage, Emmental cheese, bacon,  
Sauerkraut, potato purée, crispy onions*

Prime Swiss Beefburger £16.50  
*Raclette cheese, crispy bacon, lettuce,  
crispy onions, house sauce, bun, French fries*

'Schweinsaxe' £23.50  
*Slow roast pork knuckle, Sauerkraut,  
potato dumpling, beer jus, mustard*

## SIDES

£4.50

French fries (vg)

Potato purée (v)

Potato Rösti (v)

Wilted spinach (vg)

Winter salad (vg)

Cucumber, dill & sour cream (v)

## GRILL

King Prawns £29.50  
*Chilli, parsley & olive oil*

'Mistkratzerli' £22.50  
*Spatchcocked baby chicken, honey,  
chilli & mustard glaze, watercress, béarnaise*

380gr Old Spot Pork Chop £30.00  
*Spiced roast apple sauce*

300gr Ribeye £32.00  
*Roast tomato & peppercorn sauce*

1.2kg Rare Breed Tomahawk £35p.p.  
*Choice of two sides and sauces*

## BUTCHER'S PLATTER

FOR TWO

Crispy pork knuckle, smoked pork sausages, Leberkäse,  
Bratwurst, Sauerkraut, red cabbage, potato dumplings,  
beer jus, German mustard

£30.00 p.p.

## CHEESE FONDUE

TO SHARE FOR 2 OR MORE

APPENZELLER, GRUYERE,  
EMMENTAL, FRIBOURG VACHERIN

Swiss Cheese Fondue £24.50p.p.  
*White wine & garlic*

Swiss Cheese Fondue £29.50p.p.  
*White wine, wild mushroom & truffle*

CHEESE FONDUES ARE SERVED WITH:  
*Baguette, new potatoes, pickles,  
Tirolean smoked Speck & Coppa ham*

Pumpkin Fondue (vg) £24.50p.p.  
*Vegan cheese, white wine & garlic*

VEGAN FONDUE IS SERVED WITH:  
*Baguette, new potatoes, pickles,  
apple, pumpkin, grilled pineapple*

## SWISS CHOCOLATE FONDUE

Marshmallow, strawberries, honeycomb, shortbread, roast pineapple | to share for 2 or 4 (v) | £11.50p.p.

## DESSERTS, CAKES, TORTE & ICE CREAM

Apple Strudel (v) £7.00  
*Raisins & cinnamon, vanilla sauce*

Black Forest Gateau (v) £7.00  
*Kirsch cherries, chocolate & Chantilly*

Twice Baked Cheesecake (v) £6.50  
*Wild blueberry compote*

Chocolate Fondant (v) £8.00  
*Toffee sauce, crumble & vanilla ice cream*

Spiced Plum Crumble (vg) £7.50  
*Plum compote, almond crumble, coconut & lime sorbet*

Ice Cream (v) & Sorbets (vg) £5.00 2 scoops  
*Vanilla, chocolate, pistachio, rum & raisin (v)  
Coconut & lime, cherry, lemon (vg)*

ICE CREAM SUNDAES

'Schwarzwälder' (vg) £8.00  
*Cherry vinegar sorbet, kirsch cream, chocolate mousse,  
chocolate crunch, cherry gel, almond cinnamon tuille*

Malaga (v) £8.00  
*Hazelnut, pistachio, rum & raisin ice creams,  
caramel sauce, whipped cream*