



UKRAINIAN NEO BISTRO

STARTERS

Zucchini pancakes with salmon, salmon and pike roe	14
Black pudding with creamy truffle celeriac	15
Forshmak with crispy waffles	14
Bone marrow with beef tartare and spicy pickled cucumbers	22
Charcuterie board with fermented vegetables	19
Salted herring and whitebait with potato and marinated onion	16
Salted sardine with tomato salsa and green herb oil	8
Couscous stuffed peppers with Ukrainian pesto	12
Selection of tiny pies with dill sour cream sauce (meat, cabbage, eggs)	9,5
Bread basket with smoked butter	5

SALADS

Aubergine caviar with salted cheese	12
Mixed heritage tomatoes with burrata and Ukrainian herbs	15

CAVIAR AND ROE

Pike 100g / Salmon 100g / Sturgeon 30g	25 / 32 / 49
Degustation set: pike 100g, salmon 100g, sturgeon 30g	90

Served with a selection of condiments: toasted bread, pancakes, baby potato, butter, onion, quail egg

SOUPS

Traditional Ukrainian borsch with pampushkas and lard <i>(vegetarian option is available)</i>	10/14
Pumpkin cr�me soup with buckwheat popcorn	10
+ grilled prawn	3
+ spicy adjika	0,5

VARENYKY

Varenyky with potato, crispy onion and smoked cheese sauce / or sour cream, fried onion and cracklings	17
Varenyky with cabbage and seasonal mushrooms	18
Varenyky with scallops, squid and crawfish bisque	19
Varenyky with duck meat in rich duck broth	21

MAINS

Duck breast with batat and blue cheese sauce	28
Chicken Kyiv with mashed potatoes and green peas	27
Glazed short ribs and smoked corn puree	29
Golubtsi with beef and smoked pepper sauce	26
Fried red mullet with crispy potato and sour cream sauce	25

DESSERTS

Honey cake with condensed milk ice cream	9
Kyiv cake with halva ice cream	10
Poppy seed & cottage cheese cake	8
Drunken pear with blue cheese mousse	8
Varenyky with sour cherry and cherry sauce	12
Cottage cheese pancakes with fresh berries, condensed milk and sour cream	9
Granny's millefeuille	9
Local farm cheese trio with drunken pear and pine cone jam (Beauvau, Cornish Gouda, Cricket St Thomas Brie)	15
Home made ice cream & sorbet	5

Please let the team know about any allergies or intolerances. Menu is subject to change & availability.
A discretionary 12,5% service charge is added to your bill and distributed via revenue-approved tronc.