

Menu

Starters

Sharing Crudités & Pickles

Fresh Forty Hall vegetables and seasonal leaves served with a selection of homemade Polish pickles. Allergens: Mustard (common in pickling spices)

“Little Pigeons” (Gołąbki)

Stuffed seasonal cabbage leaves with wild mushrooms and cracked barley, served with a Forty Hall bacon mushroom sauce. Allergens: Gluten (Barley), Milk/Dairy (in sauce) V option available.

Main Course

Feather Beef “Gulasz” Stew

Slow-cooked beef served with “Kasza” cracked barley, braised beets and a refreshing cucumber, sour cream and dill salad. Allergens: Gluten (Stew thickener), Milk/Dairy (Sour cream), Barley.

(V) Roasted Butternut & Mushroom Dumplings

Lazy dumplings served with roasted butternut squash and mushrooms, accompanied by a cucumber, sour cream, and dill salad. Allergens: Gluten, Milk/Dairy, Eggs.

Dessert

Polish Torte

A delicate layered vanilla sponge with rich chocolate cream and seasonal fresh fruit. Allergens: Gluten (Wheat), Milk/Dairy, Eggs, Soya (in chocolate). May contain traces of nuts.