

ZAKĄSKI / STARTERY

1. Śledzie w śmietanie / *Herrings in creamy sauce* £4.50
2. Chleb wiejski ze smalcem i kiszonym ogórkiem
Traditional rustic bread with peasant's pate (made from pork dripping, fried onion and chopped sausage, bacon and prunes) and soured cucumbers £3.95
3. Krokiet z kapustą i grzybami / *Croquet with cabbage and mushrooms* £4.55
4. Krokiet z mięsem / *Croquet with meat* £4.75
5. Gołka zakopiańska z grila z żurawiną / *Grilled smoked cheese with cranberries* £5.95
6. Kiełbasa z rusztu / *Grilled Polish sausage* £4.25

ZUPY / SOUPY

8. Barszcz czysty / *Clear beetroot soup* £3.50
9. Barszcz czerwony z uszkami / *Beetroot soup with meat ravioli* £5.95
10. Barszcz zabielały z ziemniakami / *Beetroot soup with cream and potatoes* £4.55
11. Zupa pomidorowa / *Tomato soup with rice* £4.55
12. Żurek staropolski z jajkiem i kiełbasą / *Sour rye soup with boiled egg and sausage* £5.95
Żurek serwowany w chlebowym grzybku / *Sour rye soup served in a round bread loaf* £7.25
13. Krem z pieczarek z groszkiem ptysiowym / *Cream of mushroom soup with choux pastry balls* £6.25
Krem z pieczarek serwowany w chlebowym grzybku / *Cream of mushroom soup served in a round bread loaf* £7.70
14. Flaki wołowo – wieprzowe / *Hot beef and pork tripe soup* £6.50

Vegetarian starters are marked in green