

The Blue Barbakan

STARTERS

SOUP OF THE DAY <i>Homemade soup. Please ask your waiter for today's choice.</i>	6.50	PIEROGI <i>Pan fried dumplings topped with crispy bacon and sour cream with filling of your choice:</i> - beef - fresh pot cheese & potatoes - spinach & oscypek (polish smoked cheese) - lentil & sundried tomatoes with chimichurri sauce <u>VEGETARIAN / VEGAN OPTION AVAILABLE</u> - please ask our staff	8.00
BARSZCZ Z USZKAMI (V) <i>Borscht soup served with wild mushroom pockets.</i>	7.50		
DESKA WĘDLIN <i>A variety of Polish fragrant and juicy hams, sausages and pickled wild mushrooms.</i>	7.50		
OSCYPEK (V) <i>Grilled smoked cheese made from salted sheep's milk exclusively in the Tatra mountains. Served with cranberry jam.</i>	7.50		
COURGETTE FRITTERS <i>Tasty light and fluffy fritters of courgette with a touch of coriander, chive and Grana Padano. Topped with sour cream.</i>	7.50	FRESH SCOTTISH MUSSELS OF YOUR CHOICE <i>Cooked with white wine, cream & garlic OR white wine, tomato, garlic & chilli sauce.</i> AVAILABLE AS A MAIN COURSE £17.95	9.50
FISH CAKES <i>Homemade fish cakes with preserved lemon aioli. Served with homemade sauerkraut.</i>	7.50	PRZEGRZEBKI <i>Pan-fried King Scallops wrapped in pancetta. Served with cider reduction and parsnip crisps.</i> AVAILABLE AS A MAIN COURSE £20.00	9.50

MAIN COURSES

Evening Specials

COD LOIN <i>Oven baked in a bag with buckwheat & mushrooms. Served with roast potatoes and salad.</i>	16.95	VEAL MEDALLIONS <i>Medallions of veal in wild mushroom creamy sauce. Served with Silesian dumplings (potato dumplings) and sautéed spinach.</i>	19.50
LAMB SHANK <i>Slow cooked juicy shank served with mashed potato, juniper sauce and cucumber & mint raita.</i>	18.50	WIENER SCHNITZEL <i>Thin cutlet of veal breaded and fried in clarified butter. Served with fried egg, mash potato and braised carrots.</i>	20.50
BEEF CHEEK <i>Meltingly tender & soft braised cheek, smooth plum gravy, mashed potato & mixed vegetables.</i>	18.50	BIGOS <i>Polish hunter's stew made from cabbage with various cuts of beef, pork and sausages, tomatoes and wild mushrooms. Served in a bread bowl.</i>	16.50
PLACEK PO WĘGIERSKU <i>A potato pancake with Hungarian style beef goulash topped with sour cream. Served with mixed salad.</i>	16.50	SCHAB Z MORELĄ <i>Pork loin marinated with marjoram and garlic. Slowly oven cooked. Served with apricot and shallot gravy, horseradish mashed potatoes and braised red cabbage.</i>	17.50
GOŁĄBKI <i>Oven baked cabbage leaves stuffed with spiced minced pork and rice OR with buckwheat & oyster mushrooms [VEGAN]. All served with tomato sauce.</i>	16.50	RABBIT LEG <i>Pancetta wrapped rabbit leg, butternut squash, braised red cabbage & roasted potatoes.</i>	19.50
PIEROGI <i>Pan fried dumplings topped with crispy bacon and sour cream with filling of your choice:</i> - beef - fresh pot cheese & potatoes - spinach & oscypek (polish smoked cheese) - lentil & sundried tomatoes with chimichurri sauce <u>VEGETARIAN / VEGAN OPTION AVAILABLE</u> - please ask our staff	16.50	CIDER BRAISED PORK BELLY <i>Cider braised pork belly served with apple & black pudding hash, sauerkraut and tarragon sauce.</i>	17.50
		SZASZŁYK <i>Skewers of marinated chicken, red peppers, courgettes, mushrooms and red onion. Served with roasted potatoes & mixed salad.</i>	16.50
		ZAWIJANIEC (V) <i>Pancake stuffed with buckwheat and vegetables, topped with smoked cheese and baked in tomato sauce. [V]</i>	15.00

SIDES & SAUCES

ROASTED POTATOES / MASH OR CHIPS	3.00	DILL PICKLES	3.00
MIXED SEASONAL VEGETABLES	3.00	MIXED SALAD	3.00
MIZERIA <i>cucumber salad</i>	3.00	HOMEMADE SAUERKRAUT	3.00

Please note. Service charge of 10% will be added to all parties over 6 people.
Our dishes may contain allergens. Talk to the member of staff if you have any special dietary requirements.

COFFEE

We proudly serve ROOST Coffee from family run coffee roastery based in Malton.

ESPRESSO	2.00	BAILEYS IRISH CREAM COFFEE	4.95
DOUBLE ESPRESSO	2.50	RUM COFFEE	4.95
AMERICANO	2.50	IRISH COFFEE	4.95
CAPPUCCINO	2.70	KAHLUA COFFEE	4.95
LATTE	2.70	COINTREAU COFFEE	4.95
FLAT WHITE	3.00	AMARETTO COFFEE	4.95
MACCHIATO	2.50	HOT CHOCOLATE	3.50

Made to our secret recipe. Topped with whipped cream

TEA

We proudly serve quality teas from PEKOETEA Edinburgh

ENGLISH BREAKFAST <i>A blend of Assam teas made specially for Pekoetea in India. It produces a good full-flavoured brew that tastes exceptional with a splash of milk.</i>	2.50
EARL GREY <i>Earl Grey tea was named after Charles Grey, the second earl in his line. He was Prime Minister to King William IV. This Earl Grey is based on Chinese Black Tea. The tea gets its unusual flavour from oil of Bergamot. Served with lemon or a splash of milk.</i>	2.50
YUNNAN GREEN <i>Made from the Yunnan Broad Leaf variety, which gives it its distinctive aroma and taste. A great everyday refreshing and sweet drink.</i>	2.50
CLOUD CATCHER <i>colourful fruit infusion with pieces of cherry, cranberry and kiwi combined with coconut flakes invoke the feeling of a tropical island. Caffeine free.</i>	2.50
POMEGRANATE & CRANBERRY <i>Black tea blended with pomegranate, cranberry and peony. Vibrant and fruity.</i>	2.50
BLUE LADY <i>Ceylon black tea blended with flower petals and flavoured with grapefruit and passionfruit.</i>	2.50
PEPPERMINT	2.50
CHAMOMILE FLOWERS	2.50

SOFT DRINKS

All our soft drinks are from FENTIMANS

APPLE & BLACKBERRY	3.50
ROSE LEMONADE	3.50
CURIOSITY COLA	3.50
VICTORIAN LEMONADE	3.50
SPARKLING RASPBERRY	3.50
MANDARIN & SEVILLE ORANGE	3.50
ELDERFLOWER LEMONADE	3.50
TONIC / SLIMLINE TONIC	2.50
STILL / SPARKLING WATER 330 / 750ml	2.00 / 4.00
JUICE <i>Cranberry / Orange / Apple / Apple & Cherry / Grapefruit / Pineapple / Tomato</i>	3.00
FRESHLY SQUEEZED ORANGE JUICE	3.50

DESSERTS

All the desserts we serve are **HOMEMADE**. Made to our own original recipe.
Ask your waiter for today's cake selection or choose from the following:

VANILLA BAKED CHEESECAKE <i>contains gluten</i>	5.50
POPPY SEEDS CAKE <i>contains gluten & nuts</i>	5.50
SALTED CARAMEL TART WITH ROASTED ALMONDS <i>contains gluten & nuts</i>	5.50
NUT APPLE PIE WITH CRANBERRY AND MERINGUE <i>contains gluten & nuts</i>	5.50
HAZELNUT AND BLUEBERRIES CAKE <i>GLUTEN FREE contains nuts</i>	5.50
CHOCOLATE ORANGE CAKE <i>GLUTEN FREE contains nuts</i>	5.50

Please note: Service charge of 10% will be added to all parties over 6 people.
Our dishes may contain allergens. Talk to the member of staff if you have any special dietary requirements.