

Alpine 121



SNACKS

Fresh baked baguette 6
with oils & vinegars ^[G]

Nocellara olives ^[SD] 4.5

Roasted spicy nuts ^[N, SD] 4.5

Pork crackling 4.5
with apple sauce ^[Ce, G]

GLÜHWWEIN

Spiced red wine, served warm 8

SPECIAL COCKTAILS

Bobsleigh Bellini 10

A play on a classic bellini incorporating an Alpine spin

Alpine Old Fashioned 10

Classic mixture of Bourbon, sugar & Angostura bitters

Black Run Negroni 10

An ultra-dry mixture of Campari, gin & red vermouth

Ice Cool Espresso Martini 10

Vodka, espresso & sugar syrup

Mountain Mojito 10

Served the Kesgrave Hall way with 3 year old aged rum, ginger ale, lime & mint

Long Island Iced Ski 10

A mixture of four white spirits topped up with cola

Ski-Star Martini 12.5

Subtle mixture of vanilla vodka, passion fruit liqueur, passion fruit & a shot of Prosecco

Sex On The Piste 10

A classic mix of vodka, orange juice, cranberry juice & a hint of peach schnapps

Pint 6.3

Half Litre Stein 6

1L Stein 12

SHOTS

Toffee Vodka 5

Tequila Rose 5

Jägermeister 5

STARTERS

French onion soup 8

with Gruyère croûte ^[Ce, G, Mk, SD]

Baked camembert (V) 10

with rosemary, truffle, honey & sourdough ^[G, Mk]

Wild mushroom rösti (V) 9.5

with poached hens egg & herb oil ^[E, Mk]

House hot smoked salmon rösti 11

horseradish cream, pickled cucumber & dill ^[F, Mk, Mu]

Steak tartare 14

egg yolk, onions, capers & music bread ^[Ce, E, F, G, Mk, SD]

Selection of mountain cuts 11

gherkins & baby onions ^[SD]

Niçoise salad (V) 10 / 18

green beans, olives, tomatoes & French dressing
Available as starter or main. ^[E, Mu, SD]

SIDES

Skinny fries ^[G] 5

Truffle skinny fries & parmesan ^[G, Mk] 6.5

Tomato & shallot salad ^[Mu, SD] 5

Crisp green salad with mustard vinaigrette ^[Mu] 5

Buttered new potatoes ^[Mk, SD] 5

Fricassee of peas ^[Mk, SD] 6.5

ALPINE CLASSICS

Swiss cheese fondue

served with bread, new potatoes, cold cuts, gherkins & pickled onions. Sharing meal, minimum of 2 ^[G, Mk, SD]

20 per person

Pork schnitzel 19.5

with creamed potato, spinach, anchovies & beurre noisette ^[Ce, E, F, G, Mk, SD]

Tartiflette 20

Fried potatoes, onion, bacon, reblochon cheese & music bread ^[G, Mk, SD]

Duck confit 20

with puy lentil stew, herb crust & smoked bacon ^[Ce, G, SD]

AUTHENTIC GERMAN SAUSAGE

all served with German mustard or curried tomato ketchup, crispy onion, sauerkraut, pickled gherkins, brioche bun or skinny fries ^[G, E, Mk, Mu]

Bratwurst ^[Ce, Mk] 18

Emmentaler cheese frankfurter ^[Mk] 18

Chilli beef giant frankfurter 18

Bavarian feast 40

For two to share

Enjoy all three German sausages with all of the above

MAINS

Garlic tiger prawn 21

chorizo & bean cassoulet, charred sourdough, salsa verde ^[C, Ce, F, G, Mk, Mu, SD]

Twice baked cheese soufflé (V) 16

fricassee of peas & mixed leaf salad ^[E, G, Mk, Mu, SD]

Steak tartare 28

egg yolk, onions, capers & music bread with a side of skinny fries ^[Ce, E, F, G, Mk, SD]

Pumpkin & sage ravioli (V) 18

charred sweetcorn, cavolo nero & fresh truffle ^[G, Mk]

GRILLS

Chargrilled sirloin steak 34

with skinny fries, watercress & roasted tomato, peppercorn or bearnaise sauce ^[Ce, E, G, Mk, Mu, SD]

Mushroom Swiss beef burger 20

with Emmental cheese, pickles, house sauce & salad in a brioche bun, skinny fries ^[F, G, Mk, Mu]

Chargrilled Tuna Steak 23

warm salad of fennel, blood orange, radicchio, basil & black olive dressing ^[F, Mu]

SUNDAY ROAST

Roast Sirloin of English Beef 20

with Yorkshire pudding, roast potatoes, carrot purée, red wine jus & a side of mixed vegetables ^[Ce, E, G, Mk, SD]

APRÉS

Black forest Gâteau ^[G, Mk, E] 7.5

Apple & apricot strudel 7.5

with toffee sauce & vanilla ice-cream ^[G, Mk, E]

Rhubarb & white chocolate cheesecake 8.5

with stem ginger ice-cream & honeycomb ^[E, G, Mk]

Crêpes 8

served with lemon & sugar, or Nutella ^[N] & banana, or marinated oranges & cointreau Chantilly ^[G, E, Mk]

Vanilla crème brûlée 7.5

with shortbread ^[E, G, Mk]

Selection of ice-creams ^[Mk] & sorbets 7

Cheese & Biscuits 10

With a glass of Duoro, quinta de la prelude 17.5
Mrs Kirkhams Lancashire (Lancashire), St Helena (Suffolk), Wensum White (Norfolk) & Dorset Blue Vinny (Dorset).
Served with our homemade apple chutney, celery, grapes & biscuits ^[N, Ce, G, Mk, Mu, SD]

CHOCOLATE FONDUE

for two to share

with strawberries, banana, marshmallows & pretzels ^[E, G, Mk]

20

Allergens Key:

[Ce] Celery, [C] Crustaceans, [E] Eggs, [F] Fish, [G] Cereals containing Gluten, [L] Lupin, [Mk] Milk, [Mo] Molluscs, [Mu] Mustard, [N] Nuts, [P] Peanut, [Se] Sesame seeds, [S] Soya, [SD] Sulphur Dioxide

Notification of a food allergy means your dishes will be served with a small MH&R flag.

If not, please check with one of our team members before starting your food. Our suppliers & kitchen handle numerous ingredients & allergens. Whilst we have controls in place to reduce contamination, unfortunately it is not possible for us to guarantee that any dishes we prepare with special dietary requirements will be 100% allergen or contamination free.