

GERMAN GYMNASIUM

GERMAN BEER | DEUTSCHE BIERE

Flensburger Lager (4%)	7.50
Warsteiner Pilsener (4.8%)	7.50
König Ludwig Weissbier (5.5%)	8.50
Warsteiner Alcohol Free (0.0%)	7.00

SMALL BITES | KLEINER IMBISS

Bread Basket with Herbed Quark (V)	6.00
Nocarella Olives (VG)	6.00
Brezel with Butter (V)	5.00
Alsace Flammkuchen <i>Flatbread, crème fraiche, bacon, chives</i>	15.50
Vegetarian Flammkuchen <i>Flatbread, crème fraiche, feta cheese, jalapeno pepper</i>	15.50

STARTERS | VORSPEISE

Krabben Cocktail <i>Atlantic shrimp cocktail, cucumber, melon, Marie Rose</i>	13.00
Falafel (VG) <i>Crispy chickpea dumpling, beetroot hummus, yoghurt dressing</i>	11.50
Geräucherter Lachs <i>Severn & Wye smoked salmon, potato Rösti, horseradish cream</i>	16.50
Ziegenkäse (V) <i>Gratinated goat's cheese, mixed leaves, pomegranate, hazelnut, balsamic dressing</i>	12.50
Herring Hausfrauenart <i>Onion, apple, sour cream, pumpnickel bread</i>	14.00
Bayrischer Wurstsalat <i>Smoked pork sausage, gherkins, red onions, radish, chive, mustard dressing</i>	11.50
Cesar Salat <i>Caesar salad, romaine lettuce, anchovies, croutons, Parmesan dressing</i> <i>Add chicken (7.00)</i>	11.50
Beefsteak Tatar <i>Hand chopped beef tartar, curry mayonnaise, toast melba</i>	14.00

WEISSER SPARGEL SAISON (White Asparagus Season)

Monkey 47 Cocktails
White Gold Martini 16.00 <i>Monkey 47 Martini with pickled white asparagus</i>
Spargelgeist Spritz 16.00 <i>Monkey 47, Lillet Blanc, honey, lemon, absinthe, soda, pickled white asparagus</i>

Small Plates

Spargelcremesuppe (V) 8.50 <i>Asparagus soup, chive</i>
Spargelsalat (VG) 15.00 <i>Asparagus, quinoa, golden beets, pomegranate, mixed leaves</i>

Large Plates

Spargel mit Hollandaise (V) 25.00 <i>Asparagus with hollandaise sauce and new potatoes</i>
Spargel mit Hähnchen Schnitzel 32.00 <i>Asparagus with chicken schnitzel</i>
Spargel mit Schwarzwälder Schinken 32.00 <i>Asparagus with Black Forest ham</i>
Spargel mit gebeiztem Lachs 34.00 <i>Asparagus with house cured salmon</i>
Spargel mit kleinem Schnitzel "Wiener Art" 36.00 <i>'Vienna style' Schnitzel Asparagus with small pork schnitzel</i>
<i>*All asparagus mains will be served with new potatoes and hollandaise sauce</i>

SCHLACHTEPLATTE | BUTCHER'S PLATE

For Two to Share 35.00 per person
<i>Cured & grilled pork knuckle, meatloaf, smoked and brined pork, bratwurst, black pudding, potato dumplings, sauerkraut, mild & sweet mustard, beer & red wine jus</i>

SCHNITZEL

"A good Wiener Schnitzel must be fluffy, golden and slightly wavy. The crust may even separate slightly from the meat if it's been fried perfectly. Denser, flatter versions, with the crumbs pressed into the meat, are common outside of Austria and Germany but aren't traditional."

Hähnchen Schnitzel <i>Chicken escalope, braised red cabbage, red wine sauce</i>	23.50
Schnitzel Holstein <i>Pork escalope, fried egg, cornichons, capers & anchovies</i>	24.50
Wiener Schnitzel <i>Veal escalope, warm potato salad, lingonberry compote</i>	32.00

SAUSAGES | WÜRSTE

Nürnberger Rostbratwürste <i>Mini pork sausages, sauerkraut, mash potatoes, sweet mustard, crispy onions</i>	18.50
Hot Dog <i>Beef sausage, sauerkraut, house sauce, crispy onion, brezel brioche</i>	14.50
Käsekrainer <i>Large smoked & grilled cheese pork sausage, sauerkraut, herbed mash potatoes, crispy onions</i>	19.50
Schinkenknacker <i>Two smoked & grilled pork sausages, sauerkraut, mash potato, crispy onions</i>	19.50
Grosse Currywurst <i>Large grilled pork sausage, curried tomato sauce, French Fries, spring onions, & chillies</i>	19.00
Vegane Currywurst (VG) <i>Vegan grilled sausage, curried tomato sauce, French fries, spring onion, chillies</i>	18.50

CLASSICS | KLASSIKER

Bayrische Schweinshaxe <i>Cured & grilled giant pork knuckle, sauerkraut, potato dumpling, beer jus</i>	34.50
Lachsfilet <i>Seared salmon fillet, crushed dill potatoes, pickled beets</i>	28.00
Entenbraten <i>Quarter duck, braised red cabbage, brezel dumpling, duck jus</i>	25.50
German Gymnasium Hamburger <i>Prime beef, crispy bacon, fried egg, Emmental cheese, lettuce, crispy onions, house sauce, French fries</i>	21.00
Vegetarischer Burger (V) <i>Pea & potato patty, chickpea, portobello mushroom, crispy onion, house sauce, lettuce, curry sauce, French fries</i>	17.50
Gebackene Aubergine (VG) <i>Maple syrup glazed aubergine, beetroot hummus, cress</i>	21.00
Ribeye Steak <i>Ribeye steak 300g, served medium, with mushroom sauce</i> <i>For every ribeye steak sold, we will donate £1.50 to the 'Not For Sale' movement.</i>	43.00

SIDES | BEILAGEN

Mash Potato (V)	6.00	Potato Salad (VG)	6.00
Mixed Greens (VG)	6.00	French Fries (VG)	6.00
Cucumber Salad (V)	6.00	Leaf Salad (VG)	6.00

EVOLV
REWARDS



JOIN TODAY
Enjoy £10 off the bill
when you sign-up
using code 'GG'

KUCHEN

"Coffee and cake is a strong German tradition, with home-baked cakes and a cup of coffee enjoyed every afternoon in households across the country."

Käsekuchen (V) <i>Baked cheesecake</i>	9.00
Sachertorte (V) <i>Chocolate cake</i>	8.50
Apfelstrudel (V) <i>Apple & Cinnamon Strudel, Warm Vanilla Sauce</i>	9.00

Chef Alex's interpretation of two iconic desserts from Germany. A must try ...

Black Forest Tarte <i>Dark chocolate, cherry & cream</i>	9.00
Apple Tart <i>Hazelnut mousse & spiced apple filling</i>	9.00

FOR SHARING | KAISERSCHMARRN

Souffled Rum & Raisin Pancake with Sour Plum Compote (V) <i>Served in a large copper pan, for two to share.</i>	15.00
---	-------

DESSERT | NACHTISCH

Vanilla Rice Pudding (VG) <i>Madagascar Vanilla, Cinnamon Crumbles, Cherry Compote</i>	7.50
Vanilla Crème Brûlée (V) <i>Served with Fresh Fruits</i>	7.50
Hazelnut Chocolate Mousse (VG) <i>Strawberry Bonbon, Chocolate Crumble</i>	8.00
Eiscreme (Ice Cream) <i>Please ask your server for our range of ice cream and sorbets two scoops of ice cream</i>	6.00

CHEESE | KÄSE

Selection of Cheeses <i>Gruyère, Cambozola & Kidderton Ash, Fruit Loaf, Apple Chutney</i>	18.00
--	-------

(VG) - Vegan | (V) -Vegetarian

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies allergens present in our dishes as intentional ingredients and indicates where dishes may contain an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. Adults need around 2000 kcal a day; calorie information is available on request. A discretionary 13.5% service charge will be added to your bill. All prices include VAT. We are a cashless venue and apologise for any inconvenience.