

SMALL PLATES

BIER ONION SOUP v 9 Sweet Roscoff onion, Stiegl, Gruyère, thyme. Served with a "top hat"	SCOTTISH SMOKED SALMON 12 Traditional rope hung smoked salmon, haus rye, dill cucumber, sour cream	PAPRIKA PRAWNS 10 Crispy panko prawns, tabasco + paprika mayo
CRISPY PORK BELLY 9 Chilli honey dressing, sauerkraut	BURRATA v 11 Tomato relish + pretzel chips	HUMMUS + PICKLE Ve 7 Haus-baked pitta, pomegranate, coriander
MEATBALL + CAMBOZOLA 9.5 Pork + beef meatball, mother sauce	ALPINE KROKETTAS 8.5 Smoked bacon, Gruyère cheese, aioli	NOCELLARA OLIVES Ve 5 Sweet green olives

HAUS BAKED

PRETZEL 6 All served warm with haus sweet mustard - Haus pretzel v - Cheese + bacon pretzel - Jalapeño popper pretzel v Add bier cheese and pickles +3 v	HAUS BAKED SOURDOUGH v 5 Malted whipped butter, sea salt	GARLIC BREAD SWIRL v 5.5 Tear and share - garlic butter, rosemary Add cheese +1
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OUR MASTER BAKERS ARRIVE BRIGHT + EARLY EVERY MORNING TO CREATE OUR ARTISAN BAKED GOODS

BIER HALLE

SKILLET TOASTED SANDWICHES

SERVED UNTIL 6PM, MON - SAT

Honey potato farm haus loaf, buttered
+ skillet toasted. Served with fries

12HR MUNICH PORK 16 Low-and-slow Hofbrau-braised pork shoulder, mustard mayo, pickles, Gruyère	CHICKEN + AVOCADO 16 Chicken breast, smoked bacon, spiced avocado	CAPRESE v 16 Marinated tomato, mozzarella, basil, spinach + pesto	KLASSIC REUBEN 16 Schloss salt beef, Gruyère, sauerkraut, pickles + mustard mayo
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MONTE CRISTO 16 Bavarian Black Forest ham, Gruyère, parmesan + mustard mayo
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BURGERS

Haus baked potato brioche bun.
Served with fries

COOK HAUS BURGER AVVe 17.5 7oz chuck, short rib + smoked beef-fat patty, Albert's burger sauce, sweet pickle relish, red onion, Monterey Jack cheese	BARON BURGER 19.5 7oz chuck, short-rib + smoked beef-fat patty, raclette cheese, bacon jam, crispy shallots + truffle mayo	SCHLOSS CHICKEN BURGER 16.5 Chilli Honey Buttermilk chicken, gouda, Alberts burger sauce, fries	HALLOUMI SCHNITZEL BURGER v 16.5 Rosemary-breaded halloumi, chopped salat, Frankfurt sauce, pickled chillis
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WURSTS

CURRYWURST PLATE 19.5 Two klassic bratwurst, crispy onions, curry ketchup sauce, fries	SAUSAGE FEST 25 Bratwurst sausage, kaiserwurst sausage, chilli beef frankfurter, Bavarian potato salat, green salat, Schloss kraut, pickles, haus mustard, curry ketchup	DO YOUR WURST 16 CLASSIC with bun + fries BIER HALLE with Bavarian potatoes, seasonal salat, Schloss kraut, mustard	BRATWURST Smoked pork wiener, haus mustard	KAISERWURST Smoked pork + cheddar wiener, haus mustard	CHILLIWURST Smoked beef, chilli, haus mustard	VEGAN WURST Ve Vegan wurst, mustard
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SCHLOSS KLASSICS

SCHWEINSHAXE
Crispy Bavarian pork knuckle, brined for
12 hours before being rubbed + marinated
with aromatic spices and roasted for 3 hours.
Served with rich gravy, red cabbage
and apple sauce
21

CHICKPEA FATTOUSH SALAT Ve 14 Dressed chickpeas, herbs, seasonal leaves, pomegranate, molasses, dill yoghurt ADD: 5 EACH Roast Salmon Lamb Shawarma Oyster Mushroom Shawarma Ve Sesame Goats' Cheese v

HAUS SPÄTZLE Traditional Swabian pasta. CHOOSE FROM: FUNGI v 15.5 Sautéed mushrooms, crème fraîche, truffle + parmesan MEATBALL 17 Pork + beef meatball, 'nduja, mother sauce BERLINER SHAWARMA 16 Herb + chickpea salat, dill garlic yoghurt, chilli dressing, fluffy haus pitta LAMB Spiced marinated lamb shoulder OYSTER MUSHROOM Ve Spicy molasses-glazed oyster mushroom
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BEEF BOURGUIGNON 19.5 Low-and-slow Araldica Barbera-braised beef shin and ox cheek, truffled mashed potato	ALBERT'S FISCH-CAKE 14 Haddock, smoked salmon and crayfish, breadcrumbs, potato base, cucumber + dill salad, seasonal greens, salsa verde	PAN-ROASTED SALMON 18.5 Seasonal vegetables, new potatoes, lemon mustard vinaigrette and sun-dried tomato relish	HUMBLE KROISSANT PIE v 17 Wholesome root vegetable and parmesan cream filling, lattice potato, sautéed cabbage, peas
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HAUS OF SCHNITZEL

CORDON BLEU
Chicken breast, Gruyère, prosciutto, wild
mushroom + brandy sauce, truffle fries
24

SCHLOSS SCHNITZEL 19.5 Chicken breast, salsa verde, aioli, charred lemon, served with herbed new potatoes
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TYROLEAN SCHNITZEL 23 Chicken breast, 'nduja, mozzarella, parmesan, served with spaghetti pomodoro	CAESAR 18.5 Chicken breast, baby gem, capers, anchovy, parmesan cheese, Caesar dressing
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SIDES

GREEN SALAT Ve 5 Butterhead lettuce, radish, peas, chives, lemon vinaigrette	SFORMATO TO SHARE v 8 Baked truffle mash, Alpine melting cheese	CHARRED BROCCOLI 5 Lemon, shallots, anchovy aioli	GREEN BEANS Ve 5 Lemon + shallot vinaigrette	CAESAR SALAT 6 Baby gem, capers, anchovy, parmesan cheese, Caesar dressing, sourdough croutons	BIER HALLE PICKLES Ve 5 Bavarian potatoes, pickles, Schloss kraut	HAUS FRIES Ve 5	TRUFFLE + PARMESAN FRIES v 6.5
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All our food is fresh and may contain allergens.
Please ask your server for more information.
100% of all tips go directly to our team.
10% discretionary service charge is
added to all parties.

ALPINE SHARING

<p>FONDUE Melted Vacherin Fribourgeois, Gruyère, white wine, haus pickles, sourdough + new potatoes Add bratwurst sausage +3 27.5 v (For two to four to share)</p>	<p>BAVARIAN FEAST Roast pork knuckle, chicken schnitzel, bratwurst, kaiserwurst, chilliwurst, pork belly, sformato, braised red cabbage, seasonal greens, bier jus, Schloss kraut, pickles 75 (For four to share)</p>
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**GROOVES,
GRAVY
+GOOD TIMES**

Hearty Sunday roast dishes served
with a family style accompaniment of
roast potatoes, root vegetable mash,
seasonal greens and lashings of
proper gravy.

TWO COURSE 28 | THREE COURSE 34

SOUL SOOTHING ENTERTAINMENT ALL DAY LONG, WITH SETS FROM OUR HAUS CHOIR

TRINKEN LISTE

WHITE

175ml / 250ml / BOT

CATARRATTO, DA VERO BIOLOGICO SICILY, ITALY All-day classic from Palermo, Sicily	7.7 / 10.25 / 29.5
PINOT GRIGIO, PROVINCIA DI PAVIA LOMBARDIA, ITALY A fresh, characterful Pinot Grigio	8.4 / 11.1 / 32
SAUVIGNON BLANC, DOMAINE DU PRÉ BARON LOIRE, FRANCE 'New-world' style made by 'old-world' winemakers. Fresh and sophisticated	9.1 / 11.8 / 34
COURTRADE CHARDONNAY, DOMAINE DE LA GRANDE, IGP PAYS D'OC LANGUEDOC, FRANCE Organically grown. Fresh white flowers + stone fruits on the palate with a rounded, silky texture	10.2 / 13.2 / 38
RIESLING, GYMNASIUM FRITZ WILLI MOSEL, GERMANY Will change your opinion on Riesling's. Named after the Jesuit school gym the winemakers helped build. No need to use the gymnasium to drink this, and much more enjoyable	10.7 / 13.9 / 40
GAVI DEL COMUNE DI GAVI, SANTA SERAFFA PIEMONTE, ITALY Looking out to sea drinking this extremely well-balanced Gavi is one of life's greatest pleasures. As we're not by the sea, enjoy the wine and let it take you there	11.2 / 14.6 / 42
CHABLIS, DOMAINE DE LA MOTTE CHABLIS, FRANCE Perfect expression from the 'Queen of grapes'.	50

ROSÉ

175ml / 250ml / BOT

CHIARETTO, PALAZZI MONFERRATO PIEMONTE, ITALY Berries, cherries and sunshine	7.7 / 10.25 / 29.5
CÔTES DU RHÔNE VILLAGES ROSÉ, 'LES CERISIERS' RHÔNE, FRANCE Perfect in the rose garden with strawberries and cream	8.4 / 11.1 / 32

RED

175ml / 250ml / BOT

BARBERA, ARAIDICA PIEMONTE, ITALY Smooth as Victoria's royal gowns, and with as much character	7.7 / 10.25 / 29.5
MERLOT, DOMAINE MAS BAHOURAT GARD, FRANCE Super-quaffable example of France's most planted grape	8.4 / 11.1 / 32
LES VOILETS PINOT NOIR, IGP HAUTE VALLÉE DE L'AUDE ROUSSILLON, FRANCE Seriously good Pinot Noir from the foothills on the Pyrenees. Fleshy red fruits on the palate, with fine tannins + juicy acidity	9.1 / 11.8 / 34
CÔTES DU RHÔNE VILLAGES, 'LES COTEAUX' RHÔNE, FRANCE Mont Ventoux is the backdrop to this fabulous wine-making village estate in Southern Rhône	9.7 / 12.5 / 36
NIETO DON NICANOR MALBEC, LUJÁN DE CUYO AND UCO VALLEY MENDOZA, ARGENTINA Established in 1888 when the Nieto family took their winemaking skills from the base of the western Alps in Piedmont to Mendoza	11.2 / 14.6 / 42
AMARONE DELLA VALPOLICELLA, MONTRESOR 'SATINATO' VENETO, ITALY Montresor have been making internationally recognised wines since 1892. This uber-classy Amarone will take you to Verona on a cloud of deep red velvet	59

CÔTES DE PROVENCE ROSÉ, RIMAURESQ CRU CLASSÉ ORGANIC PROVENCE, FRANCE Classé customer, Provence as good as it gets!	45
WHISPERING ANGEL ROSÉ, AOP CÔTES DE PROVENCE PROVENCE, FRANCE No need to whisper, shout it out loud, it's a modern classic for a reason	BOTTLE 45 MAGNUM 85

SPARKLING

175ml / BOT

PROSECCO, LE DOLCI COLLINE VENETO, ITALY Fresh and gentle fizz	9 / 40
PROSECCO ROSÉ, LE DOLCI COLLINE ALSACE, FRANCE Traditional, elegant and expressive Crémant from this celebrated Alsace co-operative	42
FERGHETTINA FRANCIACORTA BRUT LOMBARDIA, ITALY Prosecco's extravagant, elegant cousin	50
LAURENT PERRIER, LA CUVÉE BRUT CHAMPAGNE, FRANCE Classic Champagne, fresh + pure	BOTTLE 70 MAGNUM 128
VEUVE CLICQUOT CHAMPAGNE, FRANCE Madame Clicquot created this iconic Champagne	80
LAURENT PERRIER, CUVÉE ROSÉ BRUT CHAMPAGNE, FRANCE World famous rosé Champagne, for very good reason	BOTTLE 110 MAGNUM 185
CRISTAL, LOUIS ROEDERER CHAMPAGNE, FRANCE For very special occasions, and very special guests	295

COCKTAILS

RHUBARB + CUSTARD SOUR Slingsbury rhubarb, salted caramel schnapps, William Fox custard syrup, aquafaba, lemon juice, Angostura bitters	12.5
WATERMELON + MINT COOLER Absolut vodka, watermelon, watermelon gomme, lime juice, melonade, aquafaba, apple juice	11.5
SNOW BUNNY Two Swallows pineapple rum, Giffard Caribbean pineapple, Lucky Liquor tonka, Briottet tonka, lime juice	12.5
COCONUT SNOWDRIFT Takamaka rum, Havana rum, maraschino liqueur, coconut cream, lime juice	12.5
BLACK ICE MARGARITA Altos Blanco tequila, Briottet rose, orgeat, lime	13
PEACH + RHUBARB DAIQUIRI Decorum rum, Briottet peche, velvet falernum, lime juice, gomme	11.5
COCONUT + RASPBERRY MARTINI Sipsmith Very Berry gin, Kalani coconut rum, Briottet framboise, cranberry, raspberries, bitters	11.5
BLACK CHERRY KAISER Monkey 47, Sangue morlacco, Cocchi, vermouth, cherry gomme, cherry purée, lemon, apple, bitter	13
APPLE STRUDEL Havana 3, Cut spiced rum, cinnamon, lemon + apple juice	11.5

SPRITZ

ALL 12

CHERRY + YUZU SPRITZ

Moose sour cherry, Absolut Raspberri, Ginjo yuzu-shu, cherry gomme, lemon juice, Three Cents cherry soda

PINA COLADA SPRITZ

Kalani coconut rum, Taka Maka coconut rum, Agnes Arbor pineapple, gomme, lime juice, pineapple + almond tonic

RASPBERRY + ELDERFLOWER SPRITZ

Didsbury elderflower + raspberry gin, Chambord, St-Germain elderflower liqueur, lemon, prosecco, raspberries

HUGO SPRITZ

St-Germain elderflower liqueur, prosecco, lemon juice, mint, soda

STRAWBERRY SPRITZ

Puerto De Indias gin, Beefeater pink gin, Supasawa, strawberry gomme, cranberry juice, prosecco, soda

LIMONCELLO SPRITZ

No. 3 Gin, lemon zest schnapps, limoncello, gomme, cream, aquafaba

LOOKING FOR MORE?

Explore our drinks menu for our full selection of Bavarian beers, classic cocktails, Artisan schnapps and soft drinks. Here you can also find information on our Seven Days of Showtime, and showtime pricing ja!

ALBERTS
SCHLOSS