

# SUNDAY SERVICE

12pm — 9pm

## BAKERY & BEISSEN

SCHLOSS BREAD TIN	4
sourdough. schloaf. rye. bakers daily loaf. whipped salted butter	
HAUS PRETZEL (V)	3.5
sweet mustard. pickles	
— with aged gouda or bier cheese sauce (V)	5.5
— with aged gouda. bier cheese. chicken liver paté	9
SCHLOSS PRETZEL CHIPS (V)	2.5
blue cheese dip	
NOCELLARA OLIVES (V)	3

## STARTERS & SMALL PLATES

FRENCH ONION SOUP (V)	6.5
sourdough crouton. melting alpine cheese	
CONFIT DUCK LEG	8
yuzu. pickled orange. fennel	
ALPINE CHÈVRE (V)(N)	7
salt baked beets. toasted hazelnut. watercress. vinaigrette. croutons	
SCALLOPS	12
garlic & tarragon crème fraiche. lemon. herb & parmesan crumb	
MEATBALLS	7
tomato mother sauce. cambozola	
HAM & ALPINE CHEESE CROQUETTES	6
pancetta. gruyère. yoghurt aioli	
CHICKEN LIVER PATÉ	7.5
brioche toast. red onion marmalade. thyme	
HUMMUS (VE)	5.5
pomegranate. coriander. charred flatbread	

## COOK HAUS ROASTS

CHESHIRE PORK BELLY	15
slow cooked belly pork. crackling. apple sauce	
TOPSIDE OF LANCASHIRE BEEF	15
roasted dry-aged beef. horseradish sauce	
ROAST CHESHIRE CHICKEN	15
chicken breast. bacon. stuffing	
MUSHROOM & BUTTERNUT STRUDEL (V)	15
tarragon. spinach. alpine cheese. truffle oil	
— all our roasts are served with our haus trimmings —	
roast potatoes. root veg mash. yorkshire pudding. broccoli. savoy cabbage. proper gravy	

## ALPINE COOK HAUS

RACLETTE BURGER	15	FISH FRITES	14.5
28 day aged cheshire beef. melting raclette cheese. truffle aioli. red onion marmalade. brioche		bier battered hake goujons. tartare sauce. charred lemon. fries	
CHICKEN SCHNITZEL BURGER	14		
chicken. salsa verde. parmesan mayo. aged gouda. brioche			
SPICED CHAR-ROASTED CAULIFLOWER & FARRO SALAD (VE)(N)	11		
red chicory. pistachio. preserved lemon. pomegranate — with grilled chicken breast or halloumi			

## WURST & WIENER

— choose your sausage —

BRATWURST	13	KAISERWURST	13
smoked pork. beef. mustard		pork. cheddar. mustard	
CURRYWURST	13	HÄHNCHENWURST	13
lamb. pork. cumin. curried ketchup		chicken. tarragon. salsa verde mayo	

— choose your style —

**wiener dog** (bun & fries) or **bier halle** (potato salad. mustard. no bread)

## SAUSAGE FEST 23.5

any three of our haus wurst bier halle style

## TYROLEAN PIZZA

BURRATA (V)	11
spinach. blush tomato. red chilli	
PROSCIUTTO	11
mushroom. taleggio. truffle oil	
CHEVRE (V)	10
artichoke. black olive. basil	
NDUJA	11
chorizo. flamed red pepper	
BROCCOLINI (VE)	10
kalamata olive. zucchini. blush tomato. capers	

## SIDES

SFORMATO (V) (TO SHARE)	7
baked truffled mash. melting alpine cheese. gratinated	
FRIES (V)	3/5/4
haus fries / truffle + parmesan / sweet potato	
SCHWEINS IN BLANKETS	5
GERMAN POTATO SALAD (V)	4
paprika crumb. shallots. parsley. crème fraiche	
CHARRED BROCCOLI	5
lemon. shallots. herbs. anchovy aioli	
CAULIFLOWER CHEESE (V)	6
alpine cheese sauce. grilled raclette. herb crumb	
CHANTENAY CARROTS (V)	5
honey & thyme roasted	
HAUS SALAD (VE)	4
watercress. rocket. shaved radish. peas. lemon dressing	

All our food is fresh and may contain allergens. Please ask your server for menu information. A discretionary service charge of 10% is added to parties of six or more.

# ALPINE WINE

## WHITE WINE

175ml/250ml/75cl

<b>ANCORA GARGANEGA</b> 12% 5.2/7.5/22 venezia. italy   softly floral. apple & pear. lemony finish	
<b>CHENIN BLANC, LA LISSE SOIE D'IVOIRE</b> 12% 6/7.8/23 languedoc. france   bright. dense fruit & smooth as silk	
<b>PINOT GRIGIO, MASTRI VERNACOLI</b> 12.5% 6/8/24 trentino. italy   delicate. green apple. lemon zest	
<b>BOUTINOT 'LA FLEUR SOLITAIRE', CÔTES DU RHÔNE BLANC</b> 13% 6/8/24 rhône. france   elegant. soft. amaratic dry white	
<b>SAUVIGNON BLANC, DOMAINE DU PRÉ BARON</b> 13% 6.2/9/26 touraine. france   gooseberry. fresh. floral	
<b>GRÜNER VELTLINER, CLASSIC STYLE ORGANIC</b> 12.5% 27 Austria   Pear. kiwi. apricot	
<b>RIESLING, FRITZ WILLI</b> 11.5% 7/10/28 mosel. germany   zesty lemon sherbet. ripe apricot & peach	
<b>L'AURORE MÂCON VILLAGES</b> 12.5% 29 burgundy. france   dry. crisp. minerality	
<b>SOAVE, PRA OTTO</b> 12% 32 veneto. italy   floral. crisp & fresh with hints of almond	
<b>PINOT BLANC, TRIMBACH</b> 12.5% 34 alsace. france   lemon. baked apple. great minerality	
<b>SANCERRE, DOMAINE DU PRÉ SEMELÉ</b> 12.5% 36 loire. france   ripe gooseberry. full. rich	
<b>EXTRAIT CHÂTEAUNEUF — DU — PAPE 2013</b> 14% 60 southern rhône. france   rare white châteauneuf. peaches & cream. spiced oak core	

## RED WINE

175ml/250ml/75cl

<b>BARBERA DA VINE</b> 12.5% 5.2/7.5/22 piemonte. italy   black cherry & milk chocolate	
<b>MERLOT, DOMAINE MAS BAHOURAT</b> 14% 5.5/8/23 gard. france   smooth, rich plum & cracked pepper	
<b>ST. CHINIAN, DOMAINE DU BARRES</b> 12.5% 6/8.5/25 languedoc. france   soft tannins. spice. well balanced	
<b>ST. AMOUR BEAUJOLAIS, CHÂTEAU DE BELLEVERNE</b> 13% 7/9/27 mâconnais. france   wild strawberry. floral, herbaceous	
<b>CLOS BAGATELLE 'A L'ORIGINE' SAINT CHINIAN ROUGE</b> 13.5% 6.2/8.7/26 languedoc. france   this natural wine is smooth and rich with perfectly balanced tannins	
<b>CAHORS MALBEC, CHÂTEAU PINERAIE</b> 13% 30 cahors. france   full bodied. inky blackberry & plum	
<b>PINOT NOIR, VALLET FRÈRES BOURGOGNE</b> 12.5% 32 burgundy. france   pepper. strawberry. mouth watering freshness	
<b>VALPOLICELLA, PRÀ MORANDINA (Organic)</b> 13% 35 veneto. italy   raspberry. cherry. herbaceous. fresh	
<b>MONTRESOR AMARONE CLASSICO</b> 15% 45 veneto. italy   full. rich italian stallion. red berries. coffee & chocolate	
<b>MARGAUX, CHÂTEAU TAYAC 2011</b> 13.5% 70 margaux. france   deep dark fruit core. refined oak and firm tannins	

## PROSECCO

175ml/75cl

<b>LE DOLCI COLLINE PROSECCO SPUMANTE BRUT</b> 11% 7/34 venezie. italy	
<b>LE DOLCI COLLINE SPUMANTE BRUT ROSÉ</b> 11% 7/34 venezie. italy	
<b>NUA PROSECCO SPUMANTE</b> 11.5% 38 veneto. italy	
<b>FERGHETTINA FRANCIACORTA ROSÉ BRUT</b> 12.5% 48 lombardia. italy	
<b>DOMENICO DE BERTIOL PROSECCO</b> 12.5% (Magnum) 66 veneto. italy	

## ROSÉ WINE

175ml/250ml/75cl

<b>CHIARETTO, PALAZZI MONTFERRATO</b> 12.5% 5.2/7.5/22 piemonte. italy   dry & crisp cherry. redcurrant & rose	
<b>BEAUJOLAIS ROSÉ, JOLI BEUROSE</b> 12.5% 5.5/9/26 mâconnais. france   dry. strawberry. fruit blossom. citrus	
<b>RIMAURESQ CRU CLASSÉ ROSÉ</b> 13% 31 provence. france   clean and elegant. great texture & minerality	

## CHAMPAGNE

175ml/75cl

<b>MUMM CORDON ROUGE</b> 12% 55 champagne. france	
<b>BILLECART SALMON BRUT RESERVE</b> 12% 65 champagne. france	
<b>BOLLINGER SPECIAL CUVÉE</b> 12% 70 champagne. france	
<b>LAURENT PERRIER BRUT ROSÉ</b> 12% 90 champagne. france	
<b>BILLECART SALMON BRUT ROSÉ</b> 12% 100 champagne. france	
<b>PERRIER JOUËT BELLE EPOQUE</b> 12% 160 champagne. france	
<b>LOUIS ROEDERER CRISTAL CHAMPAGNE</b> 12% 200 champagne. france	
<b>BOLLINGER SPECIAL CUVÉE</b> 12% (Magnum) 140 champagne. france	
<b>LAURENT PERRIER ROSÉ</b> 12% (Magnum) 175 champagne. france	