

# Wurst



Giant authentic imported sausages, fried or simmered, served in a brioche roll, with a regular bucket of skin-on-fries, a portion of sauerkraut and the mildest German mustard. Add ketchup, or for the real street food taste of Germany a dash of curry powder and curryketchup. **Lecker!** All Wurst is gluten free and can be served in a gluten free roll on request.

## BRATWURST by request £7.00

Hailing from Franconia, now part of Northern Bavaria, with a recipe dating back to 1313! Our Bratwurst are made in Nuremberg, mostly pork with a small amount of beef, and a little seasoning. Scoured before frying, their a white sausage, perfect with mustard, great with curry ketchup, or even tomato sauce !

## BOCKWURST by request £7.00

A smoked pork frankfurter, the grandfather of the modern-day hot dog, with a young history in terms of German sausage – the first recipes only date to the 1830s! Beech wood smoked with a little garlic salt and parsley, simmered rather than fried saves a few calories over its fried cousins.

## KRAKUER by request £7.00

, something special and a change from the norm; a smoked pork and bacon sausage, a mixture of chopped and ground meat gives a juicer texture and a flavour wow. Scored and fried works well with ketchup and mustard

## KRAKUER & CHEESE by request £7.00

The secret weapon in our culinary arsenal, a giant Krakaur with a seam of elemental cheese sewn through the middle. Bacon, smoked pork, a subtle cheese centre. Haus favourite and major cause of "shrinking uniforms"

## TURKEY BOCKWURST by request £7.00

Turkey is too good to just be left for Christmas ! A giant Frankfurter made in Bavaria with slightly smoked turkey and a dash of seasoning, and simmered rather than fried. Great for those avoiding pork or beef, a Halal & Kocher compliant option.

## VEGAN BRATWURST by request by request £7.00

Sacrilege on 2 counts, first it's a German sausage without meat, until the 1920's such a crime was punishable by public flogging; second it's a vegan food that doesn't taste of cardboard. As with all our sausages they're made in Germany, Served in a vegan roll on request.

## On Your Table



**Pomme Sauce** – a slightly sweet mayonise based sauce for chips and fries

**Curry Ketchup** – East meets West, Germanys stable condiment

**Bautz'ner Senf** – Mild German mustard similar to American mustard

**Curry Powder** – the larger of the pepper pots, add dash for extra flavour



# Keller Klassiker



Firm Haus Favourites bursting with Barvarian flare and are destined to be combined with our speciality Biers or Inspired Cocktail Steins!

## CURRY WURST

£7.50

Germany's street food favourite since 1949, a bowl of Bockwurst sliced and smothered in curryketchup, served with a regular bucket of skin-on-fries and a portion of sausage mustard. Finish with by adding a shake or two of curry powder to taste, and eat with a wooden fork. **Ve** by request

## GIANT PRETZEL **Ve**

£3.00

A warm doughy bread shaped into a giant knot, sprinkled with rock salt and served warm with a pot of German mustard. Tastier than you think!

## SCHWEINCHEN FRIES

£5.00

A large portion of skin-on-fries with tasty slices of Bockwurst, topped with with melted cheddar cheese. **V** by request

# Hähnchen



Our delicious fried Chicken options will have your mouth watering in minutes.

Served with a regular bucket of skin-on-fries and a hearty dollop of creamy coleslaw

## CHICKEN SHNITZEL

£7.50

Succulent chicken breast generously coated in golden bread-crumbs for a crispy texture with a hint of parsley served on a bed of lettuce with a slice of lemon

## CHICKEN BURGER

£7.50

A Juicy chicken breast fillet coated with our special mix of secret spices and breadcrumbs, deep fried until golden brown and served in a warm sweet brioche bun with iceberg lettuce and German mayo

## BUCKET OF CHICKEN WINGS

£5.00

Deep fried wings with lashings of sauce, choose from curryketchup, piri-piri, bbq or hot sauce add a bucket of fries for £1.50

# Beilagen



## BUCKET OF FRICKLES a German Delicacy **V**

£2.50

Deep fried, battered gherkins, perfect with Curry Ketchup

## BUCKET OF ONION RINGS **V**

£2.50

## BUCKET OF PICKLED GHERKINS **V**

£1.50

## SAUERKRAUT **Ve** or COLESLAW **V**

## SAUCE POT

£0.50

Piri Piri, Whole grain Mustard, BBQ, Hot Sauce



# Pizza



If Pizza is life and you can't be swayed with a sausage why not devour one of our delicious stone baked disks of delight! Add a Bucket of Skin-On-Fries for just £1.50

## CURRY WURST PIZZA

£11.00

The closest thing you'll find to a German pizza, with our secret recipe curry ketchup topped with mozzarella and cheddar cheese finished with a whole sliced German Smoked Pork Bockwurst

## VEGGIE CURRY WURST PIZZA V

£11.00

All the German joy of the dish above with a Vegan Bockwurst in place of the pork.

## MARGARITA V

£10.00

Not just a cheese pizza a 3 chesse pizza with melted Mozzarella, Monterey Jack and mature Cheddar cheeses over a smidgen of tomato ragu on a thin base

## PERFECT PEPPERONI

£10.00

A Enjoy our lightly spiced pepperoni scattered accross a bed of tomato puree with both cheddar and mozzarella cheese and tomato ragu stuffed crust

## CHICKEN & BACON

£10.00

Succulent chicken breast, streaky bacon, mozzarella and mature Cheddar cheeses with our signature tomato sauce on a classic thin crust.

# Grosse Pommes



## LARGE FRIES Ve

£2.50

Served on a baking tray and perfect for sharing amongst friends, enjoy a large portion of our tasty skin-on-fries add ketchup or go authentic and try the Fritten Sauce a tangy sweet mayo.

## CHEESEY FRIES V

£2.50

Served as above with a generous handful of cheddar cheese melted to perfection, this combination goes great with curry ketchup!

# Dessert



## BLACK FOREST GATEAU V

£5.00

Chocolate sponge layered with cream mousse and cherry sauce, decorated with Morello cherries, served with ice cream.

## SWEET PRETZEL V Ve by request

£3.50

A giant deep fried pretzel dusted with plenty of sugar and a dash if cinamon, served warm with ice cream

## APPIE STRUDEL V

£5.00

A hearty slice of warm apple strudel, dusted with icing sugar, a sprinkle of oats and raisins and sweet fruit syrup with ice cream