



SATURDAY BRUNCH



NIBBLES

Mixed vegetable crisps, house sauce (vg) £4.25 Grilled Nürnberger sausages, mustard £5.50 Bread Selection, quark, butter(v) £4.50 Nocellara Olives (vg) £3.50

EGG DISHES

Butter Croissant £2.50	Florentine (v) £9.50	KH Breakfast £13.50
Gianduja Croissant £2.80	<i>Wilted spinach, poached egg, hollandaise, potato rösti</i>	<i>Two eggs (fried or scrambled), grilled Nürnberger sausages, Leberkäse, dry cured bacon, grilled mushroom, roasted tomato, potato rösti</i>
Benedict £9.50	Arlington £9.50	Bauernfrühstück £13.50
<i>Black Forest ham, poached egg, hollandaise, potato rösti</i>	<i>Severn & Wye smoked salmon, poached egg, hollandaise, potato rösti</i>	<i>Sauté potatoes, Nürnberger sausage, bacon, rare breed eggs, spiced tomato sauce</i>
Avocado & Rare Breed Egg (v) £9.50		
<i>Red onion tomato salsa, coriander, sourdough</i>		

APPETISERS, SOUP & SALAD

Roasted Red Pepper & Tomato Soup (v) £8.00	Grilled Peach Salad (v) £8.50	'Monkey 47 Gin' Cured Salmon £11.00
<i>Almond tarator, chickpeas, coriander</i>	<i>Whipped quark, baby spinach, pomegranate, quinoa, balsamic, almonds</i>	<i>Beetroot, dill, lemon & fennel cream, cucumber</i>
Caesar Salad £7.50 / £11.50	Bayrischer Wurstsalat £9.00	Burrata (v) £11.50
<i>Croutons, white anchovies, aged Cornish Gouda</i>	<i>Smoked pork sausage, gherkins, red onions, cheddar, chives, mustard dressing</i>	<i>Isle of Wight tomatoes, basil pesto, croutons</i>
<i>add chicken £4,50</i>	Atlantic Shrimp Cocktail £10.25	Hand Chopped Steak Tartare £12.00
<i>add prawns £6,50</i>	<i>Avocado, cucumber, Marie rose</i>	<i>Grilled sourdough - rare breed confit egg yolk</i>
Jalapeño Cream Cheese Balls (vg) £11.00		Carlingford Oysters ½ dozen / dozen £14.00 / £26.00
<i>Crushed avocado, potato rösti, beetroot, coriander, lime</i>		<i>Red wine & shallot condiment, Chesterbrot</i>

MAINS

Bayrische Schweinshaxe £20.00	Line Caught Sea Trout £22.00
<i>Pork knuckle, celeriac & apple remoulade, beer & crème fraîche jus, pickles</i>	<i>Samphire, capers, raisin & lemon butter sauce</i>
Fish and Chips £16.50	Roast Castlemead Chicken £21.50
<i>Haddock, minted peas, tartar sauce, triple cooked chips</i>	<i>Aged Cornish gouda velouté, hispi cabbage, black forest ham, girolle mushrooms, runner beans</i>
Spring Lamb rump £24.50	Grilled Aubergine (vg) £16.00
<i>Fricassée of peas, onions, baby turnips & asparagus, Jersey Royals, lamb jus</i>	<i>Tabbouleh, hummus, red pepper confit, harissa oil</i>
Gilt Head Bream £19.00	
<i>Confit seared fennel, shallot, gherkin, olive & dill dressing</i>	

GRILL

250g Ribeye £28.50
30- day dry aged native breed beef

200g Fillet £31.50
30- day dry aged native breed beef

Served with:
Béarnaise, Green Peppercorn Sauce or Café de Paris Butter (Extra sauce £1.95)

SAUSAGES

Currywurst £13.50
<i>Curry infused pork sausage, curried tomato sauce, triple cooked chips, house sauce</i>
Münchener Weißwurst £12.50
<i>Poached pork & veal sausage with parsley, sweet mustard, Brezel</i>
Käsekrainer £15.00
<i>Smoked & grilled cheese pork sausage, Sauerkraut, truffled potato purée, crispy onions</i>
Smoked Schinkenknacker £15.00
<i>Smoked & grilled pork sausage, Sauerkraut, potato purée, crispy onions</i>
Vegan Currywurst (vg) £14.50
<i>Curry infused vegan sausage, curried tomato sauce, triple cooked chips, house sauce</i>

BURGERS & HOTDOG

KH Burger £13.00
<i>Prime beef, crispy cured bacon, romaine lettuce, cheddar cheese, house sauce, crispy onions, bun</i>
Buttermilk Chicken Burger £12.50
<i>Cheddar, romaine lettuce, crispy onions, house sauce, Brezel bun</i>
Chickpea & Lentil Burger (vg) £13.00
<i>Vegan cheddar, lettuce, mixed vegetable crisps, Brezel bun</i>
Soft Shell Crab £16.00
<i>Cabbage & fennel slaw, gherkins, paprika, tomatoes, chipotle sauce, brioche roll</i>
Giant Chilli Beef Dog £14.00
<i>Pulled beef brisket, curried tomato sauce, coleslaw, brioche roll</i>

SCHNITZELS

Chicken Schnitzel £19.00
<i>Warm bean salad, sweet potato fries, garlic mayonnaise, red wine jus</i>
Vienna Schnitzel £24.50
<i>Veal, warm potato salad, lingonberry compote</i>
Holstein Schnitzel £24.50
<i>Veal, fried egg, anchovies, capers</i>

SHARING DISHES FOR 2 PEOPLE

550g Grilled Chateaubriand
Spätzle, grilled asparagus, crispy onions, Peppercorn sauce, Café de Paris butter
£37.50 per person

Slow Roasted Creedy Carver Free Range Duck
Fricassée spring vegetables, broccoli, almonds & chilli, potato dumplings, lingonberry compote, duck jus
£30.00 per person

Butcher's Plate
Pork knuckle, chicken schnitzel, Leberkäse, Weisswurst, Sauerkraut, potato dumplings
£30.00 per person



SIDES

Spätzle (v) £4.25	Spring leaf salad (v) £4.50	Warm bean salad, capers, egg, mustard dressing(v) £4.25
<i>Spinach, shallot, garlic (v)</i>	<i>Crème fraîche, lemon dressing, aged Gouda, dill</i>	Sweet potato fries, garlic mayonnaise (v) £5.25
Broccoli, almonds (v) £4.25	Isle of Wight tomatoes, basil pesto, croutons (v) £5.25	Triple cooked chips, sea salt (vg) £5.25
Cucumber salad, sour cream & dill (v) £3.50	Mash potato, butter & cream (v) £4.50	

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