

WINES

WHITE

Severn Valley Bacchus Refreshing acidity, light-bodied and complex, offering flavours of lemon zest, apple, pear and nettle, giving way to a crisp, generous finish. Dry white often described as similar to Sauvignon Blanc.	£70.00
Ca' Bolani Chardonnay Elegant and fine, it stands out for its fruity notes of rennet apple and Kaiser pear and for its gentle hints of sage and rosemary. Bold on the palate, it is in enveloping and very fresh. Balanced, with a lingering, fruity finish.	£75.00
Chablis Premier Cru Beauroy, Domaine de la Motte A rich, stylish, and subtly oaked Premier Cru Chablis. It's full of rich, ripe citrus, peach and nectarine with subtle developed notes of honey, toast and vanilla. Smooth with a good body, characteristic minerality and clean acidity.	£95.00

ROSÉ

Henri Gaillard Provence Rose, Côtes de Provence Develops notes of mouth-watering strawberries and raspberries while also releasing light tones of exotic fruits. A well-balanced structure, full and fresh, with a lingering aromatic finish.	£50.00
Severn Valley Dornfelder, Pinot Noir & Rondo Medium dry rosé with soft summer fruit berry aromas on the nose with mild green tea notes. When tasting, the wine shows off a refreshing balance of light fruit (strawberries and limes) and sweetness with great length.	£50.00
Chateau Montaud Côtes de Provence Rose A classic Cotes de Provence rosé: dry, crisp and refreshing, full of fruit and ideal for anytime. Summer berries with balancing acidity. Traditional growing methods are given priority and include ploughing to ventilate the soil and using organic farming rather than chemicals and artificial processes.	£90.00

RED

Severn Valley Pinot Noir, Regent & Rondo Lively red fruit and red apple aromas with a hint of pepper. Its fruity sweetness and silky structure complement its cherry style flavours. Lighter in its style with a lovely rich dark colour.	£70.00
Ca' Bolani Merlot Bright, vivid ruby red. Intensely fruity with scents of ripe currants, strawberries and small red fruit. Soft, round, with good persistence and elegant tannins and scents of spices.	£90.00
Domaine de Sainte-Marthe Syrah The nose is complex and powerful, with ripe red fruits, underwood, spices, leather and liquorice. With a great balance, good volume, silky tannins and great length, this wine offers remarkable intensity and harmony.	£95.00



VIP

IN THE BAVARIAN HALL

DRINKS MENU

DRINKS INCLUDED WITH VIP TABLE PACKAGE

BEERS & CIDERS

Bavarian Gold® 4.2%	1 Pint Stein	Bavarian Gold® Weiss / Dunkel (Dark) Beer	500ml
Draught German Beer	½ Pint	Craft Beer (Engel) / Guinness Original	500ml
Shandy	1 Pint Stein	Engel Naturradler 2.5% (Radler Beer)	500ml
	½ Pint	Bio Engel Kellerbier Alkoholfrei 0% (Alcohol Free Beer)	500ml
		Rekorderlig Cider: Strawberry–Lime / Wild Berries	500ml
		Aspall Apple Cyder	500ml

HOT DRINKS

Classic Mulled Wine / Apple Mulled Wine
Hot Chocolate with Cream
Tea / Coffee
Coffee + Brandy / Bourbon 25ml

SOFT DRINKS

Pepsi Max / 7UP Free / Tango Sugar Free / Fresh Orange Juice / Fresh Apple Juice / Still Water / Sparkling Water / Tonic / Soda / Ginger Beer	330ml		
Red Bull	250ml		

À LA CARTE DRINKS

BEERS & CIDERS

Bavarian Gold® 4.2%	1 Pint Stein	£11.00	
Draught German Beer	½ Pint	£7.00	
Shandy	1 Pint Stein	£11.00	
	½ Pint	£7.00	
Bavarian Gold® Weiss Beer	500ml	£11.00	
Bavarian Gold® Dunkel (Dark) Beer	500ml	£11.00	
Guinness Original	500ml	£11.00	
Rekorderlig Cider: Strawberry–Lime	500ml	£11.00	
Rekorderlig Cider: Wild Berries	500ml	£11.00	
Aspall Apple Cyder	500ml	£11.00	

PRE–MIXED COCKTAILS

Pina Colada	£15.00	Cosmopolitan	£15.00
Passionfruit Martini	£15.00	Frozen Strawberry Daiquiri	£15.00
Mojito	£15.00	Frozen Pina Colada	£15.00
Strawberry Daiquiri	£15.00		

SPIRITS

Jäger Bomb
Tequila Rosé / Patrón Silver Tequila
Single Spirit + Standard Mixer*
(Vodka / Rum / Gin / Brandy / Jägermeister / Whiskey – Please ask your server which options are available)

HOUSE WINES

Red: Severn Valley Pinot Noir, Regent & Rondo 125ml
White: Severn Valley Bacchus / Ca' Bolani Chardonnay
Rosé: Henri Gaillard Provence Rose, Côtes de Provence / Severn Valley Dornfelder, Pinot Noir & Rondol

AUTHENTIC BAVARIAN BEER

Hand crafted German Beer, imported from Bavaria

Engel Gold 5.4% (Lager)	500ml	£11.00
Engel Kellerbier 5.4% (Unfiltered Lager)	500ml	£11.00
Bio Engel Kellerbier Alkoholfrei 0% (Alcohol Free Beer)	500ml	£10.00
Engel Hefeweizen 5.4% (Weizen Beer)	500ml	£11.00
Engel Dunkel 5.3% (Dunkel Beer)	500ml	£11.00
Engel Naturradler 2.5% (Radler Beer)	500ml	£11.00

Magnum Bottles

Engel Bock Dunkel 7.2% (Dunkel Beer)	3Lt	£125.00
Engel Kellerbier 5.4% (Unfiltered Beer)	3Lt	£125.00
Engel Weihnachtsbier 5.5%	3Lt	£125.00

HOT DRINKS

Classic Mulled Wine	£11.00
– With a shot of Amaretto or Rum	£16.00
Cherry Mulled Wine	£12.00
– With a shot of Amaretto or Rum	£17.00
Apple Mulled Wine	£11.00
Hot Chocolate with Cream	£7.00
Black Forest Hot Chocolate with Cream	£7.50
Hot Chocolate with Baileys	£13.00
Coffee + Brandy / Bourbon 25ml	£10.00
Ristretto / Espresso / Americano	£5.50
Cappuccino / Latte	£7.00
Speciality Tea	£5.50
Everday Brew / Peppermint / Chamomile Flowers / Mao Feng Green Tea / Lemon & Ginger	

SOFT DRINKS

Pepsi Max	330ml	£4.00
7UP Free	330ml	£4.00
Tango Sugar Free	330ml	£4.00
Fresh Orange Juice		£5.50
Fresh Apple Juice		£5.50
Still Water / Sparkling Water		£3.00
Icelandic Glacial Still / Sparkling Water		£4.00
Icelandic Glacial Flavoured Sparkling Water		£4.00
Tarocco Blood Orange / Sicilian Lemon / Tahitian Lime		
Tonic		£4.50
Soda	250ml	£4.50
Ginger Beer		£4.50
Red Bull		£6.00

CHAMPAGNES & WINES

Moët & Chandon Brut	75cl	£135
Moët & Chandon Rosé	75cl	£160
Moët & Chandon Brut	1.5L	£375
Dom Perignon Brut	75cl	£475
Armand De Brignac Ace of Spades	75cl	£625
Louis Roederer Cristal Brut Vintage	75cl	£725

Red / White / Rosé Wine	75cl	£45
Prosecco	75cl	£100
Winter Secco (Sparkling Mulled Wine)	75cl	£70
Belle & Co Alcohol Free Sparkling White	75cl	£70

House Wine By the Glass

Red Wine	£10.00	£14.00
White Wine	£10.00	£14.00
Rosé Wine	£10.00	£14.00
Prosecco (100ml)	£15.00	
Winter Secco (Sparkling Mulled Wine) (100ml)	£11.00	

SPIRITS

Includes mixers

Bottles

Ciroc Vodka°	70cl	£325
Tanqueray N° Ten°	70cl	£325
Hendrick's Gin°	70cl	£350
Pink Gin°	70cl	£275
Ron Zacapa°	70cl	£375
Duppy White Rum	70cl	£275
Duppy Share Spiced Rum°	70cl	£275
Hennessy°	70cl	£275
Disaronno°	70cl	£275
Jameson°	70cl	£275
Patrón Silver Tequila	70cl	£275
Bandero Coffee Tequila	70cl	£275
Don Julio 1942	70cl	£625
Tequila Rosé	70cl	£250
Baileys	70cl	£250
Jägermeister°	70cl	£250

A selection of premium spirits are available on request

Please note: Bottles of spirits (including mixers) will only be served to groups of 4 or more.

Spirit + Mixer*	SINGLE 25cl	DOUBLE 50cl
Vodka	£12.00	£19.00
Raspberry Vodka	£12.00	£19.00
Pink Gin	£12.00	£19.00
0% Gin	£12.00	£19.00
Duppy White Rum	£12.00	£19.00
Duppy Share Spiced Gold Rum	£12.00	£19.00
Dark Rum	£12.00	£19.00
Bourbon	£12.00	£19.00
Amaretto	£12.00	£19.00
Hennessy	£12.00	£19.00
Jameson	£12.00	£19.00
Ron Zacapa	£16.00	£26.00

*Mixers:
Tonic / Soda / Ginger Beer / Pepsi Max / Tango Sugar Free / 7UP Free / Fresh Orange Juice / Fresh Apple Juice

Shots

Patrón Silver Tequila Shot	£11.00
Coffee Tequila	£11.00
Jäger Bomb	£11.00
Jägermeister Ice Cold	£8.00
Jägermeister Cold Brew Coffee Shot	£8.00
Baileys Irish Cream	£8.00
Tequila Rosé	£8.00

STARTERS

Bavarian Carpaccio	£14.00
Tender beef, thinly sliced and enhanced with fresh lemon juice and rustic olive oil. Garnished with Parmesan shavings and arugula, finished with a touch of sweet mustard dressing – a Bavarian delight.	
Alpine Tartare	£13.00
Finely seasoned beef tartare, served with two slices of black bread and large capers – a hearty start to your culinary experience.	
Tomato Soup (ve)	£9.00
Made from sun-ripened cherry tomatoes, providing an intense flavour – a vegan classic.	

MAINS

Crispy Classic Wiener Veal Schnitzel (260g)	£30.00
A golden-brown, crispy veal schnitzel, perfectly fried and served with extra crispy fries and a rich, velvety gravy that makes every bite a delight.	
Homemade Spinach Dumplings “Alpine Magic” (v)	£25.00
Two tender, homemade spinach dumplings, lovingly prepared and accompanied by a creamy mushroom sauce and crispy fried onions – a vegetarian highlight that even meat lovers will enjoy.	
Mr. Bavaria’s Rib Eye (Sous Vide)	£38.00
A juicy rib eye steak, perfectly cooked and melt-in-your-mouth tender, served with crispy potato rosti, a trio of crunchy beans, and aromatic herb butter – a feast for the senses.	
Mrs. Bavaria’s Sirloin Steak (Sous Vide)	£35.00
A tender sirloin steak, sous vide cooked and perfectly seared, served with crispy potato rosti, a trio of crunchy beans, and aromatic herb butter – a delight for meat lovers.	
Colourful Quinoa Mix “Bavarian Vitality” (ve)	£25.00
A colourful quinoa mix, enhanced with a flavourful vegetable curry that offers new taste experiences with every bite – healthy and incredibly delicious.	

SIDES

Extra Crispy Fries	£7.00
Golden brown and crispy fried – the perfect complement to any main dish.	
Potato Rosti	£7.00
Crispy rosti made from finely grated potatoes, crispy on the outside and tender on the inside.	
Trio of Crunchy Beans	£7.00
A mix of green, yellow, and purple beans, lightly steamed and seasoned with a pinch of sea salt.	
Creamy Savoy Cabbage	£7.00
Finely sliced savoy cabbage, braised in a creamy sauce – a delicious side to meat dishes.	

PLATTERS

Vegan Platter (Serves 2) (ve)	£30.00
A great assortment featuring cauliflower wings, chilli cheese bites, potato croquets, vegan sausage and veggie schnitzel.	
Vegetarian Bavarian Platter (Serves 2) (v)	£38.00
A delightful assortment featuring fresh grapes, crisp radishes, mini pretzels, and a variety of fine cheeses. Perfectly arranged for sharing, this platter offers a simple yet satisfying selection of vegetarian treats.	
Bavarian Classic Platter (Serves 2)	£44.00
A rich selection of traditional Bavarian delicacies, featuring a variety of sliced cold cuts, fine cheeses, and fresh vegetables such as cucumber slices, cherry tomatoes, and onion rings. Perfectly arranged on a rustic wooden board, this platter is ideal for sharing and enjoying the authentic flavours of Bavaria.	

Juicy Half Duck	£38.00
A juicy duck, glazed with a seductive teriyaki sauce and a hint of port wine jus, served with tender spinach dumplings and creamy savoy cabbage – a true feast.	
Extra Crispy Pork Knuckle	£30.00
A pork knuckle that is crispy on the outside and tender on the inside, served with a hearty gravy and tender spinach dumplings – a classic that always delights.	
Crispy Half Chicken	£30.00
A crispy roasted half chicken, served with golden fries – simple but irresistible.	
Rustic Sausage Platter	£34.00
A selection of our finest sausages, appetizingly arranged on a rustic wooden board, perfect for social gatherings.	
Gnocchi al Pomodoro (ve)	£20.00
Light, fluffy potato dumplings in a rich tomato and basil sauce.	

DESSERTS

Crème Caramel	£11.00
Silky crème caramel, served with a scoop of vanilla ice cream – a sweet finish that melts in your mouth.	
Salted Caramel Cheesecake	£11.00
Creamy cheesecake with salted caramel, vanilla ice cream, and pickled plums in plum sauce – a heavenly combination.	
Apple Strudel	£11.00
Warm apple strudel, served with fresh vanilla foam – a traditional dessert that always delights.	
Tiramisu	£11.00
Classic tiramisu, enhanced with vanilla foam sauce – an Italian classic with a touch of Bavaria.	

(v) Vegetarian (ve) Vegan

Allergen menu available on request