

# Weekend Brunch Menu

2 courses £25 pp / 3 courses £30 pp

Unlimited bubbles £25 pp

(available within your 2 hours return time)

## Nibbles

Bread basket £2,50  
*butter, quark*

Nocellara olives £4,50

Sausage trio £12,80  
*Curry wurst, Schinkenknacker,  
Nurnberger*

### Caviar

30 grs Oscietra caviar £95  
*Blinis, sour cream*

### Oysters

Colchester Rocks  
½ dozen £16,50 | dozen £29,50

## Appetisers, Soup & Eggs

GG Benedict  
*Black Forest ham, poached egg,  
Hollandaise, potato Rosti*

GG Arlington  
*smoked salmon, poached egg,  
Hollandaise & potato Rosti*

Goulash soup  
*beef, onion, potato, bell  
pepper, sour cream*

Smoked salmon  
*potato Rosti, horseradish cream*

Grilled artichoke salad [VG]  
*mixed leaf, chickpeas, broad beans,  
semi dried tomatoes, minted pea dressing*

Crushed avocado & crispy jalapeno cream cheese ball [VG]  
*beetroot, coriander, chilli, lime, potato Rosti*

Seared peach salad [V]  
*quark, quinoa, baby spinach, toasted almonds, pomegranate,  
balsamic dressing*

Burrata & heritage tomatoes [V]  
*basil pesto, balsamic*

## Mains

Spiced grilled aubergine [VG]  
*almond puree, pearl cous cous, harissa, coriander*

Chicken Schnitzel  
*rocket, beans, sundried tomato, olives,  
sweet potato fries, red wine jus*

GG burger & chips  
*prime beef, dry cured crispy bacon,  
cheddar, romaine lettuce, crispy onions, house sauce, bun*

Schupfnudeln & seasonal young vegetables [V]  
*hand rolled potato noodles, celeriac puree, wild  
mushroom, butter sauce, fresh black truffles*

Seared sea bass  
*confit fennel, dill, olives, gherkins, tomatoes*

KX Currywurst  
*curry infused pork sausage,  
curried tomato sauce, house sauce, triple cooked chips*

Chickpea & lentil burger [VG]  
*vegan Cheddar, romaine lettuce, crispy onions, Brezel bun,  
vegan house sauce*

GG fish & chips  
*haddock, peas, malt vinegar, tartare sauce*

## Desserts & Cakes

Apple strudel  
*vanilla sauce*

Twice-baked cheesecake  
*wild blueberry compote*

Black Forest gateau

Sachertorte

Hazelnut praline [GF]  
*caramelised hazelnuts, hazelnut chocolate mousse,  
toffee sauce, Chantilly cream*

Raspberry, orange & chocolate [GF/DF]  
*raspberry & black tea compote,  
chocolate brownie, orange mousse*

Coconut & kaffir lime tapioca pudding [GF]  
*mango curd, caramelised pineapple, coconut macaron*

## Sides

Cucumber salad, sour cream, dill £4,50  
Mixed leaf salad, honey mustard dressing £4,50

Wilted spinach £4,50

Broccoli, almond, chilli £4,50

Sauerkraut £4,50

Triple cooked chips £4,80

[VG] - suitable for vegan requirements / [V] - suitable for vegetarian requirements

For allergies and dietary requirements, please speak to your waiter before ordering. Please be aware that traces of allergens used in the kitchen may be present. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurized cheese may increase your risk of foodborne illness, especially if you have certain medical conditions. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.