



## LUNCH MENU

Pilguse Special: Jug of Shrub - 9  
House Flavoured Lemonade

### Tapas Tray

Pilguse Estonian Style Tapas Tray (for 2) - 16  
Pickled Vegetables, 3 Styles of Fish, House "Knäcke Bröd" & Seeded Cracker

### Small Dishes

House Focaccia Bread with Lemon Capers, Anchovies, Olive Oil & Salt - 7  
Pilguse Pickle Plate - 7

### Sharing Plates

Cucumber, Mint & Feta Salad, with Rocket - 9  
Watermelon & Feta salad - 11  
Tinned Pickled Local Fish  
with Boiled Summer Potatoes, Butter, Chives and Sour Cream - 9  
Smoked Aubergine & Yogurt Dip with Crispy Tortilla (V) - 8  
Roasted Cauliflower (VG) - 9 / 13  
Cashew Cream, Salsa Verde, Cashews  
Trout Goujons - 12  
with Herb yogurt, harissa & lemon

### Soups

Clear Pähkla Trout Soup with House Bread - 9 / 12  
Vegetable Miso Soup with Seasonal Greens (VG) - 8 / 11

### Mains

Homemade Kimchi Open Sandwich (V) - 10  
Melted Cheese, Spring Onions & Chilli jam  
Roasted Cauliflower (VG) - 13  
Cashew Cream, Salsa Verde, Cashews  
Sausage and Mashed Potatoes - 15  
Onion Gravy, Pickled Cucumber & Mustard Mayonnaise  
Caesar Salad with Croutons & Parmesan Shavings  
Chicken or Prawns - 14  
VG option - 12  
Housemade Pasta  
Tomato Sauce (V) - 13 or Meat Ragu 17

### Dessert

Cake of the Day - 6  
Waffle with Berries and Cream - 8  
Affogato - 5  
Vanilla Ice Cream with a Espresso Shot