

BREAKFAST

(Served until 12:00)

Oven-cooked omelette with bacon, potatoes, turkish green beans and sun-dried tomatoes € 6

Scrambled eggs with cold smoked trout, dill mayonnaise and toast € 6.5 Scotland Yard's breakfast € 7.5

Poached eggs, crispy bacon, grilled tomatoes, baked potatoes, tartar sauce, green salad, cheese salad

SNACKS

Garlic bread with gouda cheese, fresh pickled cucumbers and garlic sauce € 5

Cheese balls with capers and garlic sauce € 6

Spicy chicken wings with *marie rose* sauce € 7

Kentucky BBQ ribs with fries and chilli mayonnaise € 7.5

Tempura tiger prawn tails with dill mayonnaise and chilli sauce € 9

Cheddar-jalapeno bites € 8



BITES FOR SHARING

Warm bites for sharing € 22

Chicken wings, ribs, cheese balls, cheddar jalapenos, bruschetta with sprats and marinated onions, potato chips, chilli mayonnaise

Something good to go with wine € 24

Olives, cold smoked trout, prosciutto, morbier cheese, grapes, baguette crispy strips, duck pâté, tiger prawns, chilli mayonnaise

SALADS

Feta cheese salad with avocado and crispy bacon (BLT) € 9.5

Caesar salad with chicken fillet marinated in orange and chilli € 9

Caesar salad with tiger prawn tails € 10.5

Goat's cheese salad € 9.5



PUB SCOTLAND YARD



STREETFOOD

Crispy baguette with pulled beef brisket, potato chips and chilli mayonnaise € 11

Scotland Yard's burger with fries € 13

"Big Daddy" burger with fries € 18.5

Grilled panini with chicken fillet and bacon € 10.5

Mozzarella cheese, pesto, tomatoes, caesar salad dressing, potato chips

Fish'n'Chips € 7.5

SOUPS

Three fish soup with crispy bread chips and pumpkin aioli € 7.9

PASTA AND DUMPLINGS

Pasta carbonara € 10

Handmade dumplings with boletus sauce and crispy bacon € 8.5



MAIN COURSES

Grilled apple-marinated pork neck chop with garlic, parsley, broccoli and spicy letscho sauce € 12.5

Wiener schnitzel with anchovies, capers and/or fries € 16.9

Grilled beef tenderloin potato-garlic purée with roasted oyster mushrooms and a red wine sauce € 23.5

Roasted salmon fillet with prawn-fresh cheese filling and foil potatoes, asparagus and a white wine sauce € 17

Duck fillet fried in a cast-iron pan with truffle risotto and pumpkin aioli € 16

VABAAJA AMETLIK KINNIPIDAMISKOHT



DESSERTS

Lemon tart with almond-cardamom ice-cream and salted caramel sauce € 6

Red Velvet cake with flowering quince and dewberry sauce € 6 Crème brûlée Vana Tallinn ice-cream and caramelised plums € 6

ENJOY WITH YOUR DESSERT

Sauternes 2014, Rothschild Mouton Cadet, Bordeaux, France 6 cl € 6

Pedro Ximenes Sherry, El Candado, Valdespino, Spain 6 cl € 6

Calem Fine Ruby Port 6 cl € 4.5

Borges Vintage Port 2003 6 cl € 8