

LIGHTS

APPETISERS

- Crisp Fried Pickles** ^(VG)
Served with Currywurst Mayo & Kapital Sauce.
- Karage Schnitzel**
Buttermilk chicken schnitzel served with currywurst mayo, spring onion & sesame.
- Kapital Krokette** ^(V)
With Swiss gruyère cheese, leek, onion & wild garlic aioli.

WARM-BAKED PRETZELS

SERVED WITH MUSTARD & PICKLES

- Haus Pretzel** ^(V)
- Black Forest Ham & Fondue Cheese Sauce**
- Jalapeno & Curry Ketchup** ^(V)

KÄSESANDWICH

SERVED ON TOASTED SOURDOUGH
Available until 5pm, Monday–Saturday

- Reuben**
Salt beef, Russian dressing, sauerkraut, pickles and fondue cheese sauce.
- The Kapital Butty**
Bacon chop, house chips and fondue cheese sauce.
- Fondue Grilled Cheese** ^(V)
Fondue cheese sauce, Swiss Gruyère, griddled onions and pickles.

SIDES & EXTRAS

- House Fries** ^(VG)
- House Chips** ^(VG)
- Fondue Cheese Mac** ^(V)
With crispy onions & spring onion.
- Creamed Mash** ^(V) ^(GF)
- Truffle Fries with Parmesan** ^(V) ^(GF)
- Bratkartoffeln**
Traditional German crispy sliced pan-fried potatoes with bacon, onion, butter & rosemary.
- Schnitz Fries**
Topped with fried chicken schnitzel strips, fondue cheese, bacon jam, jalapeno, crispy onions & Kapital sauce
- Red Cabbage Slaw** ^(VG)

Please check with our staff for any specific ingredient or allergy information in our dishes.

MAINS

BEER HALL KLASSICS

- Dunkelweizen Goulash**
Slow cooked beef, braised in Paulaner Weissbier with onions, peppers, herbs & spices. Served with warm bread and creamy mash.
- Fisch und Pommes**
Haddock fillet in Budvar beer batter, served with mushy peas, tartar sauce, seasoned chips & sauerkraut.
- Ceaser Schnitzel Salad**
Crispy chicken schnitzel, with streaky bacon, romaine lettuce, kale, Italian shaved cheese, garlic sourdough croutons, soft yolk egg & and house caesar dressing.
- Oktoberfest Roast Chicken**
½ roast chicken, marinated overnight & dry rubbed with herbs and spices. Served with red cabbage slaw, grilled corn, pepper gravy and creamy mash.

Pan Seared Cod & Smoked Pancetta
Cod lion with wild mushroom, pee & smoked pancetta fricassee, creamy mash and crisp parsnip chips.

Steak Frites
8oz flat iron, rocket & parmesan salad, house fries and pink peppercorn sauce.

Kapital Döner Kebab
Steak or chicken kebab with red cabbage, tomato, cucumber, onion, jalapeno and pickles. Served in a warm pitta with hot chilli sauce & wild garlic aioli.

Austrian Wiener Schnitzel
Panko breaded veal cutlet with house chips and lemon wedge.

WURST

- The Klassic Brat**
Traditional XL bratwurst sausage, crispy onions, sauerkraut, mustard, ketchup & pickles – served in a toasted brioche bun.
- The Vegan Brat**
Seitan bratwurst, crispy onions, pickles, pink pickled onion, mustard – in a toasted vegan roll.
- Currywurst & Fries** ^(VGO)
Sliced XL bratwurst / Vegan bratwurst on house fries with Kapital currywurst sauce. Served with pickles and sauerkraut.

Wurst + Mash
Our signature “Kapital Sausage” with creamy mash, house gravy & sauerkraut.

BURGERS

- Buttermilk Chicken Schnitzel Burger**
24-hour-soaked buttermilk fried Chicken Schnitzel, sauteed onions, fondue cheese, currywurst mayo, pickles & crispy onions.
- The Kapital Burger**
Two smashed beef patties, streaky bacon, currywurst mayo, griddled onion, Kapital sauce, American cheese & pickles.
- Black Forest Burger**
Two smashed beef patties, crisp fried Black Forest ham, fondue cheese, pink pickled onion & Kapital sauce.
- Crispy Chick’n Schnitzel**
Vegan Chick’n patty, grilled onion, vegan smoked cheese, sriracha mayo & pickles.

SHARING

CRISPY BAVARIAN PORK KNUCKLE

TWO TO SHARE

A show-stopping, 12 hour slow-roasted whole pork knuckle, served with creamy mash, red cabbage slaw, buttered seasonal veg, and bottomless gravy.

FONDUE DIPPING TRAY

TWO-FOUR TO SHARE

Melted Emmental, Gruyère, white wine, house pickles, Bratkartoffeln pan-fried sliced potatoes, and warm sourdough for dipping.

KAPITAL

(V) = Vegetarian (GF) = Gluten free
(VG) = Vegan (VGO) = Vegan option available