

SOUPS

	Small/Medium/Large
ŻUREK 	£5.94/10.20/15.55
SOUP OF THE DAY	£4.75/8.50/11.95

MAINS

Come with buttery mashed potatoes and seasonal vegetables

HANDMADE DUMPLINGS (PIEROGI)

Great as a main, or to share a plate as a starter!
Come 6 in a plate.

Filling of either:

- a) potato and cream cheese (vegetarian)
- b) meat
- c) mixed plate half/half

Add a topping of:

- + bacon £0.95
 - + sour cream £0.95
 - + spicy £0.95
- £19.15
2pc £5.94

COTTAGE CHEESE DUMPLINGS

Hand-rolled potato dumplings with a soft, pillowy texture, sautéed to a light golden finish. Served with either:

- goulash
 - mushroom sauce (vegetarian)
 - blueberries and cream (sweet) (vegetarian)
- £19.15
Side order £7.50

CHICKEN SAUTÉ

Tender chicken sautéed with a bold infusion of garden herbs, toasted spices, onions, and a hint of garlic.

£16.75

ROAST PORK

A classic Polish roast, slow-cooked with onions, garlic, and served with its own roasting gravy. Pairs beautifully with cottage cheese dumplings or slaw.

£17.95

HANDMADE WHITE SAUSAGE

Fresh, uncured pork sausage seasoned with garlic, marjoram, and black pepper, gently poached for a tender, juicy bite.

£21.60

VEGAN/VEGETARIAN STUFFED CABBAGE

Soft cabbage leaf rolled with different grains (rice, quinoa, lentils), garlic, herbs and spices, served in a rich tomato sauce. A non-meat version of a very traditional meal.

£17.95

If you have a food allergy or special dietary requirement, please inform a member of staff.

ROYAL PLATE

Never been here before? Want to try a bit of everything? With this plate, that's exactly what you get. 2 dumplings (one of each), a smoked red sausage, a spoon of goulash, buttery mashed potatoes and seasonal vegetables.

£23.95

GOULASH

A rich, slow-simmered stew of tender pork, gently braised to melt-in-your-mouth perfection. Infused with aromatic herbs, traditional spices, and finished in a velvety gravy.

- + Add a side of dumplings to finish off the sauce! £18.95
Side order £7.50

SMOKED POLISH RED SAUSAGE

A plump pork sausage with a subtle smoky flavour. This Polish kielbasa is paired beautifully with some tangy mustard, grated horseradish, and pickles.

£16.95
Side order £5.40

PORK/CHICKEN SCHNITZEL

Thinly pounded meat in a crispy breadcrumb coating, fried till golden. Finished with a bright hint of lemon for balance.

£17.95
Side order £6.50

STUFFED CABBAGE

Hand-rolled cabbage parcels filled with seasoned pork and rice, gently braised until tender and served in a rich, slow-simmered tomato sauce.

£17.95
Side order £6.60

POTATO PANCAKES

Golden-crisp potato pancakes with a tender, fluffy center. Served with either:

- goulash and sour cream
 - a mushroom sauce (vegetarian)
- £18.95
Side order £4.10

STARTERS & SIDES

2 piece dumplings (pierogi)	£5.94
1pc stuffed cabbage	£6.60
Smoked Polish Sausage	£5.40
Cottage cheese dumplings	£7.50
Lard with meat, onion and garlic with bread and homemade pickles	£4.95
Traditional Polish slaw (sauerkraut and grated carrot)	£3.95
Mushroom sauce	£5.40
Pickles	£1.95
Bread and butter	£1.95
Extra gravy	£2.94
Extra mash	£2.50

RESERVATIONS, TAKEAWAY AND DELIVERY

Call **074970 68792** for home delivery or to make reservation for the cosy, dine-in experience. You can also visit our website **visitandtaste.com** to order online!



CATERING OFFER

£45 per person, delivery and set up included. Choose the dishes à la carte or speak to us for any other type of cuisines. Disposable plates, utensils and napkins/fine china and silver available. Personal service also available. Minimum order: 10 people.



Kitchen shenanigans

WHO ARE WE?

A small, family owned restaurant that prides itself on fresh, healthy, nutritious, delicious Polish dishes. Locally sourced products turn into gourmet, home cooked food—yet, before opening our doors here, we spent years refining our craft. Chef Katherine Dabrowska owned the popular Polka Restaurant in Los Angeles, California for 20 years and has been highly awarded by American media, notably Food Network with Guy Fieri (pictured below), The LA Times, and California Gold. One of the episodes is on our website!

Many people ask us about our name, and we say it highlights our intention. “Visit” speaks to the spirit of exploration—the curiosity to try, to wander, to connect. “Taste” is where it all comes together—the moment of joy when a flavor surprises you, or reminds you of home. Whether you’re here for a quick bite or a long evening with friends, you’re a part of our story now too :)



Chef Katherine Dabrowska with Food Network host Guy Fieri filming in her first restaurant in Los Angeles, California



VISIT AND TASTE