



Menu

Small Bites

Scotch Eggs with Curry Mayo £ 6.50 | Railway cutlet with Ranchero Sauce £5.50 **Ve**

Starters

Seabass Sashimi with Citrus Dressing, Caviar, Pickled Lime Gel & Togarashi £11.50

Cucumber & Almond Gazpacho, Minted Compressed Melon, Watermelon Yogurt £9.50 **V**

Hand dived Orkney Scallops, Curry Butter, Celeriac & Horseradish Cream £14.50

Lamb kebab, Mint & Coriander Emulsion, Saffron Yoghurt, Sago Crackers, Garlic Aioli £10.50

Chef Specials

Khandvi (Garlic & Herb Cream Cheese Rolls) Confit Beetroot, Indian Summer Salad £9.50 **V**

24 Hours Marinated Honey Spiced Lamb Rump, Olive Potato Mousseline, Carrot and Orange Puree, Roasting Jus,
Charred Peppers £28

Turmeric Scented Kale Wrapped Monkfish, Mango Chutney, Onion Bhajia Crisp, Moilee Sauce, Appam £24.50

Main Menu

Courgette Flower Paneer, Spinach Sauce, Charred Bell Peppers, Cumin Rice £18.00 **V**

Day Boat Cornish Whiting "Fish n Chips", Curry Sauce, Mushy Peas & Tartare Sauce £22.50

Bavette Steak, Balsamic Shallot, Confit Cherry Tomatoes, Fries, Chimichurri Sauce, Leaf Salad £25.00

35 Day Dry Aged Roast Sirloin, Cauliflower au Gratin, Yorkshire Pudding, Roast Potatoes, Root Vegetables,
Buttered Savoy Cabbage, Gravy £27

Chicken (1/2 chicken Roast), Cauliflower au Gratin, Yorkshire Pudding, Roast Potatoes, Root Vegetables,
Buttered Savoy Cabbage, Gravy £25

Cauliflower Roast, Roast Potatoes, Root vegetables, Savoy Cabbage, gravy £20.50 **Ve**

Sides Dishes

Indian Slaw £4 | Sweet & Sour Sesame Green Beans £4.90 | Chilli & Lime fries/ Chips £5

Potato Mousseline £5.50 | Crushed Coriander & Cumin Potatoes £4.90 | Mixed Leaf Salad £4.25

Desserts

Sous Vide Spiced Ananas, Coconut Kulfi, Crumble, Pineapple Gel, Coriander Coulis £9.50

Chocolate Marquise, Black Soil, Orange Sorbet, Morello Cherries £11

Strawberry Tart, Fresh English Strawberries, Yuzu Gel, Basil & Pistachio Ice-Cream £11.50

