

SMALL BITES

HERB AND CHILLI CALAMARI <i>Coriander and chilli mayo. (GF, DF)</i>	7.50
FETA & SPINACH SPANAKOPITA CIGAR <i>Orange and lime zest. Cumin infused Tzatziki.</i>	6.00
BLACK PEPPER CHICKEN WINGS <i>Coriander and lime chutney. (GF, DF)</i>	6.00
SPICED VEGETABLE CROQUETTES <i>Ranchero sauce. (Ve)</i>	5.50
SCOTCH EGGS <i>Quail Eggs. Onion, coriander and chilli infused Cumberland Pork, Curry mayo.</i>	6.50

STARTERS

SEABASS SASHIMI <i>Blood orange dressing, caviar, Indian pickled lime gel, togarashi. (GF, DF)</i>	11.50
CUCUMBER AND ALMOND GAZPACHO <i>Mint Infused Compressed melon, Watermelon yogurt.</i>	9.50
BAKED HERB CRUSTED SCALLOP <i>Curry butter, celeriac and horseradish cream.</i>	11.50
KHANDVI (TANGY PASTA ROLLS) SALAD <i>Garlic and herb cream cheese, confit beetroot, Indian summer salad. Mustard and curry leaves dressing. (V)</i>	9.50
SPICED LAMB KEBAB <i>Mint and coriander emulsion, saffron yoghurt, sago crackers, garlic aioli.</i>	10.50

SIDES

INDIAN 'SLAW <i>Beetroot, carrot red and white cabbage, tossed in chilli mayonnaise. (V)</i>	4.00
SWEET AND SOUR GREEN BEANS <i>Tossed in sesame seeds. (Ve)</i>	4.90
INDIAN FRIES / CHIPS <i>Tossed in chilli and lime. (GF)</i>	5.50
POTATO MOUSSELINE <i>Silky Potato mash. (Ve)</i>	5.50
ROASTED CHUTNEY POTATOES <i>Coriander and cumin. (Ve)</i>	4.90
MIXED LEAF SALAD <i>Balsamic dressing. (Ve)</i>	4.25

MAINS

COURGETTE FLOWER FILLED PANEER <i>Grilled Indian cheese batons, spiced spinach sauce, charred bell peppers, cumin. (V, GF)</i>	18.00
HARRISA PAN SEARED PRAWN <i>Grilled butternut squash, coriander lentil velvet, chana masala salad.</i>	22.00
TURMERIC SCENTED KALE WRAPPED MONKFISH <i>Mango chutney, onion bhajia (fritter) crisp, moilee sauce, appam. (DF)</i>	23.50
24 HOURS MARINATED (HONEY SPICED) LAMB RUMP <i>Olive potato mousseline, carrot and orange puree, roasting jus, charred pepper. (GF)</i>	23.50
MARINATED & SPICED CORN FED CHICKEN <i>Pipian Rojo, king oyster mushrooms, confit chicken croquette, cherry tomato chutney.</i>	22.00
ROASTED CAULIFLOWER STEAK <i>Curried cauliflower puree, spinach korokke, roasted pepper sauce. (Ve)</i>	19.50
BROCCOLI FALAFEL <i>Grilled butternut squash, coriander lentil velvet, chana masala salad. (Ve)</i>	22.00

PUB CLASSICS

CHEESEBURGER <i>Indian 'Slaw, Grilled onion, Chilli mayo, Fries.</i>	16.50
HERB BREADED CRISPY CHICKEN BURGER <i>Indian 'Slaw, Yellow Cheddar, Chilli mayo, Fries.</i>	15.50
DAY BOAT CORNISH WHITING FISH & CHIPS <i>Curry Sauce, Mushy Peas and Tartare Sauce. (GF)</i>	22.50
BAVETTE STEAK <i>Balsamic Shallot, Confit cherry tomatoes, Fries, Chimichurri Sauce, leaf salad. (GF, DF)</i>	25.00

DESSERTS

SOUS VIDE SPICED ANANAS <i>Coconut Kulfi, crumble, pineapple gel, coriander coulis.</i>	9.50
CHOCOLATE MARQUISE <i>Black soil, Orange Sorbet, Morello Cherries.</i>	11.00
STRAWBERRY TART <i>Basil infused strawberries, Yuzu gel, Pistachio Ice-cream.</i>	11.50

CHILDREN'S MENU

Children 12 & Under

PENNE PASTA <i>Homemade Tomato and Cream Sauce.</i>	8.50
CRISPY CHICKEN SCHNITZEL <i>Homemade Tomato Sauce and Melted Cheese on Top.</i>	10.00
DAY BOAT CORNISH WHITING FISH & CHIPS <i>Mushy Peas.</i>	10.00
VANILLA ICE-CREAM <i>2 Scoops.</i>	4.00
STICKY TOFFEE PUDDING <i>With Vanilla Ice cream.</i>	5.00

IMPORTANT INFORMATION

*Our menu descriptions do not include all ingredients.
Please consult our staff for allergen information.*

*A discretionary 12.5% service charges will be added to your bill,
and all prices include VAT at the current rate.*