

milaanj

AT THE BEEHIVE

Festive Menu

Small Bites

Scotch Egg with Curry Mayo 6.50
Potato and Peas Samosas, Tamarind Chutney, Coriander Chutney 6.50 Ve (DF)

Starters

Coriander & Caraway Trout Gravlax, Dill and Mustard Sauce, Pickled Cucumber, Seaweed 11.50 (GF)
Hand Dived Orkney Scallop, Basil Puree, Apple Fondant 14.50 (GF)
Lamb kebab, Mint & Coriander Emulsion, Saffron Yoghurt, Sago Crackers, Garlic Aioli 11.50 (GF)
Potato Pave Chaat, White Peas, Tamarind & Coriander Chutney, Whipped Yogurt, Potato Shoestrings 10.50 V

Season's Specials

Jerusalem Artichoke Soup, Girolles Mushroom, Onion Pakoda 9.50 Ve (GF)
Turmeric Scented Cornish Cod, Cranberry Chutney, Onion Bhajia Crisp, Moilee Sauce, Rice Noodle 28.00 (DF, GF)
Christmas Turkey, Chestnut Stuffing, Roasted Veg, Brussel Sprout, Braised Red Cabbage, And Cranberry Sauce
30.00 (GF)
Braised Short Ribs, Truffle Mash, Carrot Puree, Braised Red Cabbage Broccolini, Jus 28.00

Main Course

Stuffed Aubergine, Bharta, Spiced Sweet Potato, Smoked Aubergine Puree, Pita bread 19.00 Ve (DF, GF)
24 Carat Gold engraved Chicken, Korma Sauce, Saffron and Raisin Rice cake, Almond Crisp 23.50 (GF)
Ruchi's Special Indo-Chinese cauliflower with Kafir Lime Fried rice 19.00 Ve (DF, GF)
Day Boat Cornish Whiting "Fish n Chips", Curry Sauce, Mushy Peas & Tartare Sauce 22.50 (GF)
24Hours Marinated Honey Spiced Lamb Rump, Olive Potato Mousseline, Carrot and Orange Puree, Roasting Jus,
Charred Peppers 29.00 (GF)

Sides Dishes

Indian Slaw 4.00 | Sweet & Sour Sesame Green Beans 4.90 | Chilli & Lime fries 5.00
Crushed Coriander & Cumin Potatoes 4.90 | Potato Mousseline 5.50 | Mixed Leaf Salad 4.25

Desserts

Sous Vide Spiced Ananas, Crumble, Pineapple Gel, Coriander Coulis, Coconut Kulfi 9.50 (GF)
Chocolate Marquise, Honeycomb, Black Soil, Griottines Cherries, Orange Sorbet 11.50 (GF)
Milaanj Christmas Pudding 9.00
Pumpkin Burfi Baked Alaska 13.00