



Menu

Small Bites

Scotch Egg with Curry Mayo **6.50** | Railway Cutlets with Ranchero Sauce **5.50 Ve (DF)**
Potato and Peas Samosas, Tamarind Chutney, Coriander Chutney **6.50 Ve (DF)**

Starters

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

Chef's Specials

Isle of Wight Tomato Tart, Bhuna Onion Marmalade, Pickled Beetroot salad **10.50 V**
24 Hours Marinated Honey Spiced Lamb Rump, Olive Potato Mousseline, Carrot Orange Puree, Roasting Jus,
Charred Peppers **32.00 (GF)**
Fig Leaf Wrapped Masala Sole, Tempered Potato, Fig & Olive Salad **28.00 (GF, DF)**

Main Course

Stuffed Aubergine, Bharta, Spiced Sweet Potato, Smoked Aubergine Puree, Pita bread **19.00 Ve (DF)**
Corn Fed Chicken, Pipian Rojo, King Oyster Mushroom, Confit Chicken Croquette **22.00**
Soy and Ginger Glazed Indo Chinese Cauliflower with Kafir Lime Fried Rice **19.00 Ve (GF, DF)**
Day Boat Cornish Whiting "Fish n Chips", Curry Sauce, Mushy Peas & Tartare Sauce **22.50 (GF, DF)**
Bavette Steak, Balsamic Shallot, Confit Cherry Tomatoes, Fries, Chimichurri Sauce, Leaf Salad **25.00 (GF)**

Sides Dishes

Indian Slaw **4.00 (GF)** | Sweet & Sour Sesame Green Beans **4.90 (DF)** | Chilli & Lime Fries **5.00**
Crushed Coriander & Cumin Potatoes **4.90 (GF, DF)** | Potato Mousseline **5.50 (GF)** | Mixed Leaf Salad **4.25 (GF, DF)**

Desserts

Sous Vide Spiced Ananas, Crumble, Pineapple Gel, Coriander Coulis, and Coconut Kulfi **9.50 (Optional Ve) (DF)**
Chocolate Marquise, Honeycomb, Black Soil, Griottines Cherries, Orange Sorbet **11.50**
Sticky Toffee Pudding, Vanilla Ice Cream **9.00**
Bramley Apple & Black Berry Crumble, Ginger Ice Cream **11.50 (Optional Ve) (GF, DF)**