



Sunday Menu

Small Bites	Starters
<p>Milaanj Samosas 6.50 Home made pastry filled with spiced mix of Potato and Peas, serve with Tamarind Chutney & Coriander Chutney Ve (DF)</p> <p>Nargisi Kofta 5.50 "Scotch Egg", coated in herbed Pork meat, deep fried & serve with Curry Mayo</p> <p>Amritsari Fish 7.50 Gram Flour Battered Fried Fish , serve with Mint Yogurt (GF)</p>	<p>Trout Gravlax 11.50 Coriander & Caraway Cured Trout , Dill and Mustard Sauce, Caviar, Capers, Pickled Cucumber (GF, DF)</p> <p>Balchao Scallop 14.50 Hand Dived Orkney Scallop, Balchao Sauce, South Coast Indian Veg (GF, DF)</p> <p>Awadhi Lamb Kebab 11.50 Mince Lamb kebab, Mint & Coriander Emulsion, Saffron Yoghurt, Sage Crackers, Garlic Aioli</p> <p>Potato Pave Chaat 10.50 Layered Potato, White Peas, Tamarind & Coriander Chutney, Whipped Yogurt, Potato Shoestrings V</p>
Main Course	Chef's Specials
<p>Aubergine Bharta Involntini 19.00 Stuffed Aubergine Rolls, Spiced Sweet Potato, Smoked Aubergine Puree, Shoestrings, Pita bread Ve (DF)</p> <p>Classic Sunday Roast 27.00 35 Day Dry Aged Roast Beef, Cauliflower Au Gratin, Yorkshire Pudding, Roast Potatoes, Root Vegetables, Buttered Savoy Cabbage, Gravy</p> <p>Indo-Chinese Cauliflower 18.00 Soy and Ginger Glazed Indo-Chinese Cauliflower with Kafir Lime Fried Rice Ve (DF)</p> <p>Milaanj Fish & Chips 22.50 Day Boat Cornish Whiting "Fish n Chips", Curry Sauce, Mushy Peas & Tartare Sauce (GF,DF)</p>	<p>Jerusalem Artichoke Soup 9.50 Creamy Artichoke Soup, Granny Smith Apple, Onion Pakoda V (GF)</p> <p>Moilee Cornish Cod 28.00 Line Caught Cornish Cod, Onion Bhajia Crisp, Moilee Sauce, Cranberry Chutney, Rice Noodle (GF, DF)</p> <p>Tandoori Chicken Roast 25.00 Tandoori Roast Chicken, Cauliflower Au Gratin, Yorkshire Pudding, Roast Potatoes, Root Vegetables, Buttered Savoy Cabbage, Gravy</p>
Sides	Desserts
<p>Indian Slaw 4.00</p> <p>Sweet & Sour Green Beans 4.90</p> <p>Chilli & Lime Fries 5.00</p> <p>Coriander & Cumin Potatoes 4.90</p> <p>Mixed Leaf Salad 4.25</p>	<p>CocoPine Delight 9.50 Sous Vide Spiced Ananas, Crumble, Yuzu and Berry Gel, Coconut Kulfi</p> <p>Chocolate Marquise 11.50 Chocolate bites, Honeycomb, Black Soil, Kirsch Cherries, Orange Sorbet</p> <p>Sticky Toffee Pudding 9.00 Warm Dates cake, caramel sauce, Vanilla Ice Cream</p> <p>Pumpkin & Orange Alaska 13.00 Orange and Pumpkin burfi Baked alaska</p>

Our Menu description does not include all ingredients. Please consult our staff for allergen information.
A discretionary 12.5% service charges will be added to your Bill