



Small Bites

Scotch Egg with Curry Mayo **6.50**

Potato and Peas Samosas, Tamarind Chutney, Coriander Chutney **6.50 Ve (DF)**

Amritsari Fish with Mint Yogurt **7.50 (GF)**

Starters

Coriander & Caraway Trout Gravlax, Dill and Mustard Sauce, Pickled Cucumber, Caviar, Capers **11.50 (GF)**

Hand Dived Orkney Scallop, Balchao Sauce, South Coast Indian Veg **14.50 (Optional GF, DF)**

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

Jerusalem Artichoke Soup, Granny Smith, Onion Pakoda **9.50 (GF)**

Line Caught Cornish Cod, Onion Bhajia Crisp, Moilee Sauce, Cranberry Chutney, Rice Noodle **28.00 (GF)**

Main Course

Stuffed Aubergine, Bharta, Spiced Sweet Potato, Smoked Aubergine Puree, Pita bread **19.00 Ve (DF)**

35 Day Dry Aged Roast Beef, Cauliflower Au Gratin, Yorkshire Pudding, Roast Potatoes, Root Vegetables, Buttered Savoy Cabbage, Gravy **27.00**

Tandoori Roast Chicken, Cauliflower Au Gratin, Yorkshire Pudding, Roast Potatoes, Root Vegetables, Buttered Savoy Cabbage, Gravy **25.00**

Soy and Ginger Glazed Indo-Chinese cauliflower with Kafir Lime fried rice **19.00 Ve (DF)**

Day Boat Cornish Whiting "Fish n Chips", Curry Sauce, Mushy Peas & Tartare Sauce **22.50 (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)** | Mixed Leaf Salad **4.25 (GF, DF)**

Desserts

Sous Vide Spiced Ananas, Crumble, Pineapple Gel, Yuzu and Berry Coulis, Coconut Kulfi **9.50 (Optional DF)**

Chocolate Marquise, Honeycomb, Black Soil, Kirsch Cherries, Orange Sorbet **11.50**

Sticky Toffee Pudding, Vanilla Ice Cream **9.00**

Orange & Pumpkin Burfi Baked Alaska **13.00 (15 Mins)**

Allergy information can be obtained by talking to staff. A discretionary 12.5% service charges will be added to your Bill