



## A la carte Menu

From our signature breads & sauces to our ice-creams & chocolates, every element is home made in our kitchen using only the freshest & finest ingredients

Small Bites		Starters	
Milaanj Samosas	6.50	Potato Pave Chaat	10.50
Home made pastry filled with spiced mix of potato & peas, served with tamarind & coriander chutneys <b>(Ve)</b>		Layered potato, white peas samosa, topped with whipped yogurt, tamarind chutney, coriander chutney & Potato shoestrings. <b>(V)</b>	
Nargisi Kofta	5.50	Awadhi Lamb Kebab	11.50
Scotch Egg coated in herbed pork meat, deep fried & served with curry mayo.		Mince lamb kebab, mint & coriander emulsion, saffron yoghurt, sago crackers, garlic aioli.	
Amritsari Fish	7.50	Trout Gravlax	11.50
Delicately fried fish in a crispy gram flour batter, served with mint yogurt. <b>(GF)</b>		Coriander & caraway cured Trout with dill & mustard sauce, Caviar, Capers & pickled cucumber <b>(GF)</b>	
Kali Mirch Chicken Wings	6.50	Balchao Scallop	14.50
Succulent grilled chicken wings marinated in freshly ground black pepper & garlic. <b>(GF)</b>		Hand dived Orkney scallop, served with Balchao sauce, & south Indian veg <b>(GF, DF)</b>	
Mini Papad	3.50	Roasted Butternut Squash Soup	9.50
Mini papad served with homegrown Apple chutney. <b>(Ve)</b>		Velvety smooth & creamy roasted butternut squash soup <b>(Optional GF)</b>	
Main Course		Desserts	
Aubergine Bharta Involtini	19.00	CocoPine Delight	9.50
Stuffed aubergine rolls served with spiced sweet potato, smoked aubergine puree, potato shoestrings & Pita bread. <b>(Ve, Optional GF)</b>		Sous vide spiced Ananas, crumble, yuzu & berry gel, coconut kulfi <b>(GF, Optional DF)</b>	
Cornfed Chiken Royale	24.00	Chocolate Marquise	11.50
Cornfed Chiken, Potato mille-feuille, achari beetroot chutney, curry veloute. <b>(GF)</b>		Chocolate bites, honeycomb, black soil, Kirsch cherries & organe sorbet	
Ginger & Soy Glazed Cauliflower	18.00	Sticky Toffee Pudding	9.00
Soy & ginger glazed Cauliflower with kafir lime fried rice. <b>(Ve, GF)</b>		Warm Dates cake served with caramel sauce & vanilla ice cream	
Moilee Cornish Cod <i>(Chef's special)</i>	28.00	Pumpkin & Orange Alaska	13.00
Line caught Cornish cod, served with onion bhajia crisp, Moilee sauce, cranberry chutney & rice noodles <b>(GF, DF)</b>		Orange & pumpkin burfi baked alaska	
Champaran Lamb Shank <i>(Chef's special)</i>	26.00		
Lamb shank slow cooked for 6 hours with freshly ground spices & onion, served with garlic & coriander doughball			
Pub Classics		Sides	
Milaanj Fish & Chips	22.50	Indian Slaw (GF)	4.00
Day Boat Cornish whiting fish 7 chips, served with curry sauce, mushy peas & tartare sauce <b>(GF)</b>		Sweet & sour green beans (Ve, GF)	4.90
		Chilli & lime fries (Ve, GF)	5.00
		Coriander & cumin potatoes (Ve, GF)	4.90
		Mixed leaf salad (Ve, GF)	4.25

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