



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	
Mini Papad	3.50	Potato Pave Chaat (<i>Chef's special</i>)	11.00
Mini papad served with green mango chutney (Ve)		Layered potato, white peas masala, topped with whipped yogurt, tamarind chutney, coriander chutney & potato shoestrings (V)	
Milaanj Samosas	6.75	Seasonal Glow	10.50
Home made pastry filled with spiced mix of potato & peas, served with tamarind & coriander chutneys (Ve)		A vibrant mix of candied beetroot, kohlrabi, radish, peach & grapes dressed in chilli- tamarind vinaigrette, topped with crumbed tofu (Ve)	
Amritsari Fish	7.50	Trout Tartare	12.50
Delicately fried fish in a crispy gram flour batter, served with mint yogurt		Tamarind cured trout , avocado sorbet, nigella crackers, mint & basil emulsion	
Kali Mirch Chicken Wings	6.50	Balchao Scallop	14.50
Succulent grilled chicken wings marinated in freshly ground black pepper & garlic (GF)		Hand dived Orkney scallop, served with balchao sauce, & South Indian veg	
Nargisi Kofta	6.00	Awadhi Lamb Kebab	12.50
"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	
Main Course		Desserts	
Baghare Baigan & Chettinad Potato	19.00	Sticky Toffee Pudding	9.00
Roasted ravaiaya aubergine with chettinad masala potato, complemented by tangy peanut tamarind sauce (GF, DF, Ve)		Warm dates cake served with caramel sauce & vanilla ice cream	
Ginger & Soy Glazed Cauliflower	18.00	CocoPine Delight	10.50
Soy & ginger glazed cauliflower with kafir lime fried rice, pok choi (GF, DF, Ve)		Sous vide spiced ananas, crumble, yuzu & berry gel, coconut kulfi	
Moilee Cornish Cod (<i>Chef's special</i>)	30.00	Rose-E-Misu	13.00
Line caught Cornish cod, served with onion bhajia crisp, moilee sauce, green mango chutney & rice noodles (GF, DF)		Rose flavour tiramisu, topped with candied pistachio	
Cornfed Chiken Royale	26.50	Chocolate Fennel Mousse	13.50
Cornfed Chiken, potato mille-feuille, achari beetroot chutney, curry veloute (GF)		Chocolate fennel mousse, Vanilla Sponge, Kirsch Cherries, Blood orange jelly	
Champaran Lamb Shank (<i>Chef's special</i>)	30.00		
Lamb shank slow cooked for 6 hours with freshly ground spices & onion, served with garlic & coriander Flatbread			
Pub Classics		Sides	
Milaanj Fish & Chips	24.50	Asian slaw	4.50
Day boat Cornish whiting fish & chips, served with curry sauce, mushy peas & tartare sauce (GF)		Sweet & sour green beans (GF, Ve)	5.25
		Chilli & lime fries (Ve)	5.00
		Cumin rice (GF, Ve)	4.50
		Coriander potatoes (GF, Ve)	5.25

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.