



Sunday 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
<p>Milaanj Samosas 6.75 Home made pastry filled with spiced mix of potato & peas, served with tamarind & coriander chutneys (Ve)</p> <p>Nargisi Kofta 6.00 Scotch Egg coated in herbed pork meat, deep fried & served with curry mayo.</p> <p>Amritsari Fish 7.50 Delicately fried fish in a crispy gram flour batter, served with mint yogurt. (GF)</p> <p>Kali Mirch Chicken Wings 6.50 Succulent grilled chicken wings marinated in freshly ground black pepper & garlic. (GF)</p> <p>Mini Papad 3.50 Mini papad served with homegrown Apple chutney. (Ve)</p>	<p>Potato Pave Chaat <i>Chef's special</i> 11.00 Layered potato, white peas samosa, topped with whipped yogurt, tamarind chutney, coriander chutney & Potato shoestrings. (V)</p> <p>Awadhi Lamb Kebab 12.50 Mince lamb kebab, mint & coriander emulsion, saffron yoghurt, sago crackers, garlic aioli.</p> <p>Trout Tartare 12.50 Tamarind cured Trout, Avocado sorbet, nigella crackers, herb oil</p> <p>Balchao Scallop 14.50 Hand dived Orkney scallop, served with Balchao sauce, & south Indian veg (GF, DF)</p>
Sunday Pub specials	Desserts
<p>Milaanj Fish & Chips 24.50 Day Boat Cornish whiting fish 7 chips, served with curry sauce, mushy peas & tartare sauce (GF)</p> <p>Classic Sunday Roast 29.00 35 Day dry aged roast Beef, Cauliflower Au Gratin, Yorkshire Pudding, Roast potatoes, root vegetables, buttered Savoy cabbage, gravy.</p> <p>Tandoori Chicken Roast <i>(Chef's special)</i> 26.50 Tandoori roast chicken, Califlower Au Gratin, Yorkshire Pudding, Roast Potatoes, root vegetables, buttered Savoy cabbage, gravy</p>	<p>CocoPine Delight 10.50 Sous vide spiced Ananas, crumble, yuzu & berry gel, coconut kulfi (GF, Optional DF)</p> <p>Chocolate Fennel Mousse 13.50 Chocolate dome filled with chocolate fennel mousse almond financier, orange gel candy</p> <p>Sticky Toffee Pudding 9.00 Warm Dates cake served with caramel sauce & vanilla ice cream</p> <p>Rose-E-Misu 13.00 Rose flavour Tiramisu, topped with candid Pistachio</p>
Mains	Sides
<p>Aubergine Bharta Involtini 19.00 Stuffed aubergine rolls served with spiced sweet potato, smoked aubergine puree, potato shoestrings & Pita bread. (Ve, Optional GF)</p> <p>Ginger & Soy Glazed Cauliflower 18.00 Soy & ginger glazed Cauliflower with kafir lime fried rice. (Ve, GF)</p> <p>Moilee Cornish Cod <i>(Chef's special)</i> 30.00 Line caught Cornish cod, served with onion bhajia crisp, Moilee sauce, cranberry chutney & rice noodles (GF, DF)</p>	<p>Indian Slaw (GF) 4.00</p> <p>Sweet & sour green beans (Ve, GF) 5.25</p> <p>Chilli & lime fries (Ve, GF) 5.00</p> <p>Coriander & cumin potatoes (Ve, GF) 5.25</p> <p>Mixed leaf salad (Ve, GF) 4.50</p>

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.