



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	
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 , 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, herb oil	
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 (GF, DF)	
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.	
Sunday Pub specials		Desserts	
Milaanj Fish & Chips	24.50	CocoPine Delight	10.50
Day boat Cornish whiting fish & chips, served with curry sauce, mushy peas & tartare sauce (GF)		Sous vide spiced ananas, crumble, yuzu & berry gel, coconut kulfi (GF, Optional DF)	
Classic Sunday Roast	29.00	Chocolate Fennel Mousse	13.50
35 Days dry aged roast Beef, cauliflower au gratin, yorkshire pudding, roast potatoes, root vegetables, buttered savoy cabbage, gravy		Chocolate fennel mousse, vanilla sponge, blood orange jelly, fresh berries	
Tandoori Chicken Roast (<i>Chef's special</i>)	26.50	Sticky Toffee Pudding	9.00
Tandoori roast chicken, califlower au gratin, yorkshire pudding, roast potatoes, root vegetables, buttered savoy cabbage, mint yougurt dip		Warm dates cake served with caramel sauce & vanilla ice cream	
		Rose-E-Misu	13.00
		Rose flavour tiramisu, topped with candied pistachio	
Mains		Sides	
Baghare Baigan & Chettinad Potato	19.00	Asian slaw	4.00
Roasted ravaiya aubergine with chettinad masala potato,complemented by tangy peanut-tamarind sauce(Ve,GF)		Sweet & sour green beans (Ve, GF)	5.25
Ginger & Soy Glazed Cauliflower	18.00	Chilli & lime fries (Ve)	5.00
Soy & ginger glazed cauliflower with kafir lime fried rice, Pok choi (Ve, GF)		Coriander & cumin potatoes (Ve, GF)	5.25
Moilee Cornish Cod (<i>Chef's special</i>)	30.00		
Line caught Cornish cod, served with onion bhajia crisp, moilee sauce, green mango chutney & rice noodles(GF)			

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.