



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	6.75	Potato Pave Chaat (<i>Chef's special</i>)	11.00
Home made pastry filled with spiced mix of potato & peas, served with tamarind & coriander chutneys Ve		Layered potato, white peas masala, topped with whipped yogurt, tamarind chutney, coriander chutney & potato shoestrings V	
Amritsari Fish	7.50	Seasonal Glow	10.50
Delicately fried fish in a crispy gram flour batter, served with mint yogurt		A vibrant mix of candied beetroot, kohlrabi, radish, peach & grapes dressed in chilli- tamarind vinaigrette, topped with crumbed tofu Ve	
Nargisi Kofta	6.00	Trout Tartare	12.50
"Scotch Egg" coated in herbed pork meat, deep fried & served with curry mayo		Tamarind cured trout , avocado sorbet, nigella crackers, mint & basil emulsion	
Main Course		Hariyali Prawns	
"Kuch Bhi"	19.50/25.00	Pan seared king prawns in a mint-coriander marinade, served with confit garlic & carom seed yogurt, monk's beard, and shaved fennel (GF)	
Can't decide what to eat? Leave it to our chef's wild imagination. "Kuch Bhi" is a surprise dish that changes every time you order it. Veg 19.50 or Meat 25.00		Awadhi Lamb Kebab	
Baghare Baigan & Chettinad Potato	19.00	Mince lamb kebab, mint & coriander emulsion, saffron yoghurt, sago crackers, garlic aioli	
Roasted ravaia aubergine with chettinad masala potato, complemented by tangy peanut tamarind sauce Ve (GF)		Pub Classics	
Ginger & Soy Glazed Cauliflower	18.00	Milaanj Fish & Chips	
Soy & ginger glazed cauliflower with kafir lime fried rice, pok choi Ve (GF)		Day boat Cornish whiting fish & chips, served with curry sauce, mushy peas & tartare sauce (Optional GF)	
Moilee Cornish Cod (<i>Chef's special</i>)	30.00	Desserts	
Line caught Cornish cod, served with onion bhajia crisp, moilee sauce, green mango chutney & rice vermicilli (GF)		Sticky Toffee Pudding	
Cornfed Chicken Royale	26.50	Warm dates cake served with caramel sauce & vanilla ice cream	
Cornfed Chicken, potato mille-feuille, achari beetroot chutney, curry veloute		Fruit Symphony	
Champaran Lamb Shank (<i>Chef's special</i>)	30.00	Trio of Home made Ice Creams – Mango, Strawberry & Blueberry, with fresh berries and a honey tuile	
Lamb shank slow cooked for 6 hours with freshly ground spices & onion, served with garlic & coriander flatbread		Chocolate Fennel Mousse	
Sides		Chocolate fennel mousse, Vanilla Sponge, Kirsch Cherries, Blood orange jelly	
Asian slaw	4.50	Rose-E-Misu	
Sweet & sour green beans Ve(GF)	5.25	Rose flavour tiramisu, topped with candied pistachio	
Chilli & lime fries Ve	5.00		
Cumin rice Ve (GF)	4.50		
Coriander potatoes Ve (GF)	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.

Call to Book 01628822877, Email- reservations@thebeehivewhitewaltham.com

Milaanj at The Beehive, Waltham Road, White Waltham Maidenhead, SL6 3SH