



SEASONAL SPECIALS


SMALL-PLATES

SARDINHAS SATURADAS ROLADAS FRITTA  8
Boned sardine marinated the Goan way, rolled and crumb fried, served on a bed of Oriental coleslaw.

BOMBAY MUTTON LATHI  9
Diced goat simmered in a rich spiced caramelised onion sauce, filled in chapatti and griddled.


CHICKEN BOTI JEERAWALLA 8
Diced chicken tossed simply with toasted cumin, spring onion, minced green chilli and fresh coriander with a squeeze of lime for added flavour.


VIERA E ROBALO EM FOLHA DE BANANEIRA 11
Isle of Mull King Scallop and fillet of bass marinated with garlic and herbs, wrapped in banana leaf and steamed.

CODONA DESOSSADA COZIDA LENTAMENTE EM SEGUIDA, MERGULHADA EM MASSA E FRITO  11
French Boned Creedy Carver Quail, marinated with crushed red chilli, garlic and ginger, slow cooked then batter fried.


BRITISH VEGETABLE OF THE MONTH SELECTION

RED KING EDWARD POTATO CHOP / TOMATO SAUCE  7
Potato cake filled with chopped sautéed curly kale & crushed whey cheese served on a bed of cinnamon flavoured tomato sauce.



BAKED JERUSALEM ARTICHOKE / RAITA  8
Salt Baked Jerusalem Artichoke split open and filled with cucumber, dill and cumin flavoured Raita.

CAULIFLOWER CABBAGE & SPINACH BHAJI UTTAPPA  7
Chopped cauliflower, cabbage and spinach leaves tossed with minced ginger, garlic and snipped red chilli, spread over rice and lentil pancake and griddled.

KĒRALAM MĀLAMĀLA ARI  6
Keralan style mixed vegetable rice.

MIXED COTSWOLDS BEANS MAKHANI  7
Mixed British grown beans, very slow cooked, sizzled with shredded ginger, garlic, green chilli & cumin, finished with cream and a dollop of butter.



 Represents Chilli Heat,  - Vegetarian,

For full allergen information, please scan the QR code or ask our staff.

A discretionary 12½ % service charge will be added to your bill for your convenience.