TABLE BBQ (MOST POPULAR)

Single Starter £15 or Sharing Starter for two £25

With mixed meats skewer of Chicken, Lamb, Sausage, King Prawn, Pineapple, Game Sheek Kabab & Salmon. Blue Cheese Salad with Sweet & Spicy Dips

FROM TANDOORI OVEN

AJIWAINI PANEER TIKKA, with chard pineapple, mango glaze	£8
BAKED SEA BREAM FILLET, coconut chutney, cherry tomato dip	£8
KING PRAWN TANDOORI, puffed wild rice pilaf, herbs chutney	£14
CHICKEN TIKKA THREE WAYS, smoked mooli raita & mint chutney	£8
PAPRIKA LAMB RACK CHOP Avocado lime chutney & raw papaya	£9
MIX GRILLS SIZZLER, 1/2 baby chicken, Lamb, sheek kabab, king prawn, paneer	£14

STARTERS

Contemporary

INDIAN

CRISPY MALABAR PRAWNS sautéed white turmeric	£9
VENISON SAMOSA CHAT, papadum shall, Berries	£7
MOMO CHICKEN "authentic" Gurkha's chutney	£7
CHICKEN 65 with curd rice, curry leafs fry, dry onion	£7

THAI

IMPERIAL mix satay's of chicken, prawn, beef, fishcake	£8
CHICKEN WINGS SOMTAM(no bone), crushed papaya	£7
SEA BREAM TEMPURA, Thai basil & chilli dressing	£7
TOM YUM SOUP, prawn, chicken, mushrooms, peppers	£8

BRITISH / FRENCH

CHILLI & COCONUT CALAMARI lime mayo, aubergine	£7
SMOKED KING SCALLOPS with basil tomato garlic fondu	£11
TERRINE of venison,duck, guinea fowl, quail, pickled pancetta	£7
CRAB & PRAWN "cocktail" soft quail egg, avocado	£8

MAIN COURSE

Contemporary

WHOLE SEA BASS, Goan cafreal gravy, coconut rice	£11
ROAST RUMP OF LAMB "Laal mass"parsnips,pakchoi	£13
DUCK BREAST VINDALOO, sweet potato curry	£12
THAI CURRY green or red "chicken or prawn" sticky rice	£11
DUCK BREAST "PED MAKHAM" with sticky rice	£12
PAD THAI PRAWNS, tamarind, egg fry, peanuts	£13
KING PRAWN "Arrabbiata" spaghetti, tomato, red chilli	£14
LEMON SOLE MEUNIER baby capper butter, lemon, tomato	£17
BEEF FILLET"Wellington" pancetta, Truffle mash, red wine	£19

INDIAN CLASSIC

Inspired by the Street Food Market of Northern & Southern of India

CHICKEN £10 CHOOSE CURRY OF

- KALI MIRCH
- CHILLI CHUTNEY
- METHI
- VINDALOO
- MADRAS
- TIKKA MASALA
- CHETTINAD
- KORMA
- MANGO AMCHOOR

LAMB £11 CHOOSE CURRY OF

- HARIYALI
- KALI MIRCH
- RAILWAY
- METHI
- TIKKA MASALA
- ROGAN JOSH
- JALFREZI
- VINDALOO
- DHANSAK

PRAWN £11 CHOOSE CURRY OF

- SEAFOOD MOILEE
- MADRAS
- KADAI
- JALFREZI
- HARIYALI
- KALI MIRCH
- CHETTINAD
- CHILLI CHUTNEY
- KHURSHANI

FISH CURRY CHOICE OF

SEABASS CHETTINAD	£10
MONKFISH "SRI LANKAN STYLE"	£12
HALIBUT	£14
LEMON SOLE MALABAR	£12
SALMON BHUNA	£10
COD KALI MIRCH	£10
TURBUT "Kerala style"	£14
HAKE Madras	£10
SPECIAL FISH CURRY	£11

BRITISH GRILLS

Our Recommendation, White Wine Either Red Wine goes every well with steaks.
Our Steaks are 28days Dry - Aged Black Angus From Brown's artisan Butchers

RIBEYE STEAK	10 OZ	£22
SIRLOIN STEAK	10 OZ	£21
RUMP STEAK		£16
RACK OF LAMB		£20
BABY CHICKEN SPATCHCOCK		£16

Steaks Temperature, Medium Rare - Medium - Medium Well - Well Done

£1.50 Choice of peppercorn sauce, béarnaise Sauce and red wine Sauce
All grills are comes with tomato, mushrooms, Bone Marrow, Chunky Chips

SIDES

Hand Cut Chips	£3
Wild Mushrooms	£3
Garlic Spinach	£3
Sweet Potato Fries	£3
Sautéed Baby Veg	£4
Rocket & parmesan	£3
Truffle Mash Potato	£3
Parsley Glazed carrots	£3
Cherry Tomato & Feta	£3

DUM BIRYANI

Inspired by the Street Food Market of Northern & Southern of India

CHOICE OF

VENISON £14 - LAMB SHANK £12 - KING PRAWN £16 – DUCK BREAST £13 - FREE RANGE OF CHICKEN £11- WILD MUSHROOM £10

All served with smoked fruity raita, its own Pan-gravy, Sweet mango chutney, masala papadam cigar and sprouts-chat

CHEF SPECIAL

SCOTTISH LOBSTER KING OF SPICES
Made with king of Black peppercorn, coconut rice, sautéed prawns & mushroom bhaji £22

SMOKED BUTTER CHICKEN MASALA PIE
Made with plum tomatoes, almond, butter, honey, coconut cream, fenugreek & pilau rice £13

KARAHI "ICB STYLE"
Mixed tandoori tikka's of Lamb, chicken, king prawn, peppers, red wine, mushroom rice £14

KING PRAWN SEVEN SPICES MASALA
Chilli, cardamom, black pepper, cinnamon, coriander, dry mongo, poppy seed & lemon rice £15

LAMB SHANK QUEEN OF SPICES
Queen black cardamon braised with shank, Chickpeas, saffron rice, sautéed cumin spinach £14

VEGAN & VEGETARIAN

VE-Vegan, VEG-Vegetable, DF-Dairy Free, NF-Nut Free, GF-Gluten Free

AUBERGINE THREE WAYS (VE-VEG-NF-GF)
Stuffed bill peppers with grain couscous and jackfruit fritter, mix cress £7

MIX VEGETABLE MOMO DUMPLING (VEG-VEG-NF)
Nepalese very famous dish serve with "authentic" Gurkha's chutney £7

MAINS

CRISPY TOFU (VEG-VEG-NF)
Chard-pineapple, baby sweet corn, broccoli, capsicum and papaya £10

PANEER TIKKA & KOFTA (VEG)
Grilled cottage cheese, peppers, potato croquette, creamy tomato sauce £10

GREEN PEAS RISOTTO (VEG-NF-GF)
Poached egg, asparagus shavings, grilled veg and creme fraiche cheese £10

SIDES & ACCOMPANIMENTS

GOBHI ALOO MUTTER	£2.50
DAL MAKHANI	£3
TARKA DAL	£3
PALAK PANEER	£3
JEERA ALOO	£3
AUBERGINE BHAJI	£3
MIX MUSHROOMS BHAJI	£3
MIX VEGETABLE CURRY	£3
BHINDI MASALA	£3
MIX PEPPERS KADAI	£3
BOILED RICE	£2.50
SAFFRON RICE	£3
MUSHROOMS RICE	£3
LEMON RICE	£3
PRAWN FRIED RICE	£3
PLAN NAAN	£2.50
CHEESE NAAN	£3
KEEMA NAAN	£3
CHICKEN TIKKA NAAN	£3
PESHWARI NAAN	£3

If you have any questions regarding our ingredients or if you have food allergy or intolerance, please speak to your server before you order your meal.