

THE LUNCH MENU



SNACKS



SPICY NUTS £4

MARINATED OLIVES £4



VEGETABLE ROOT CRISPS £4



SNACK PLATTER £10

Spicy nuts, marinated olives and vegetable root crisps

SOUPS



TOMATO CHE SAAR £6

Wood oven roasted plum tomato & lemongrass soup, finished with coconut, chaat masala spiced croutons



CHICKEN & SWEETCORN £6

Fragrant chicken stock infused with ginger & garlic finished with free-range egg

SALADS AS STARTER OR MAIN



SIMPLE SALAD £7 / £9

Mixed leaves with cherry tomatoes and a classic French dressing with a twist of spice



LEMON CHICKEN CAESAR SALAD £10 / £14

Grilled chicken with lemon, crisp baby gem lettuce, aged parmesan, white anchovies and our Gilpin Spice caesar dressing



TANDOORI PRAWN £12 / £16

Charcoal grilled tandoori marinated Tiger prawns, with mixed leaves, cherry tomatoes & coronation mayonnaise



CRISPY DUCK SALAD £12 / £16

Crispy pulled duck leg in a spiced plum sauce, served with watercress, apple & radish

SMALL PLATES



CHALK STREAM TROUT TARTARE £14

Served on black rice crackers with yuzu gel and English wasabi



GINGER & CHILLI MARINATED CHICKEN SKEWERS £8

With peanut dipping sauce



CHILLI PANEER FRY £11

Stir fried chunks of Indian pressed cheese with a sauce of mixed pepper, onion & chilli



DELHI ALOO TIKKI £10

Crispy tempered potato fritters sprinkled with masala noodles, pomegranates, mint & tamarind chutney, & a sweet spiced yoghurt

LARGE PLATES



FISH AND CHIPS £22

Spiced fillet of sea bream in a Pollichathu batter, salt & pepper chips and a pollichathu mayonnaise



CUMBRIAN PORK BELLY £22

Slow cooked pork belly with an Asian barbeque rub, finished in the clay oven with a Hong Kong style sweet & sour sauce, spring onion & cashews. Served with basmati sticky rice



FEATHERBLADE OF CUMBERLAND BEEF £22

Braised beef featherblade in a mild Vietnamese red curry sauce. Served with basmati sticky rice



AUBERGINE & CRISPY TOFU £22

Grilled aubergine with ginger & garlic, crispy marinated tofu, shimeji mushrooms, pickled carrots & kung pao sauce. Served with basmati sticky rice

SWEET TREATS

PINEAPPLE & COCONUT £8

Set coconut cream with caramelised pineapple, coconut granola, pineapple sorbet, Szechuan pepper



SPICED JAMAICAN GINGER PUDDING £8

With rum butterscotch, caramelised hazelnuts & banana ice cream



MANGO & CARDAMOM KULFI £8

Traditional Indian style ice cream topped with candied nuts



BANANA & GINGER CRUMB KULFI £8

Traditional Indian style ice cream topped with candied nuts

