

## 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

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

### STARTERS

— Contemporary —

#### INDIAN

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

#### THAI

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

#### BRITISH / FRENCH

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

### MAIN COURSE

— Contemporary —

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

### INDIAN CLASSIC

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

CHICKEN £10 CHOOSE CURRY OF	LAMB £11 CHOOSE CURRY OF	PRAWN £11 CHOOSE CURRY OF	FISH CURRY CHOICE OF	
<b>KALI MIRCH</b>	<b>HARIYALI »</b>	<b>SEAFOOD MOILEE</b>	<b>SEABASS CHETTINAD</b>	£10
<b>CHILLI CHUTNEY »»</b>	<b>KALI MIRCH »»</b>	<b>MADRAS »»</b>	<b>MONKFISH "SRI LANKAN STYLE"</b>	£12
<b>METHI</b>	<b>RAILWAY</b>	<b>KADAI</b>	<b>HALIBUT</b>	£14
<b>VINDALOO »»</b>	<b>METHI</b>	<b>JALFREZI »»</b>	<b>LEMON SOLE MALABAR</b>	£12
<b>MADRAS »»</b>	<b>TIKKA MASALA</b>	<b>HARIYALI »</b>	<b>SALMON BHUNA</b>	£10
<b>TIKKA MASALA</b>	<b>ROGAN JOSH</b>	<b>KALI MIRCH</b>	<b>COD KALI MIRCH</b>	£10
<b>CHETTINAD »</b>	<b>JALFREZI »»</b>	<b>CHETTINAD »</b>	<b>TURBUT "Kerala style"</b>	£14
<b>KORMA</b>	<b>VINDALOO »»</b>	<b>CHILLI CHUTNEY »»</b>	<b>HAKE Madras »»</b>	£10
<b>MANGO AMCHOOR</b>	<b>DHANSAK</b>	<b>KHURSHANI »</b>	<b>SPECIAL FISH CURRY</b>	£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

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

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

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