

STARTERS

SAMOSA CHAAT (V)

Popular Indian street food – crispy, warm vegetarian samosas,
broken up and topped with chilled yogurt,
tangy chutney, crunchy sev, chaat masala and pomegranate seeds.



KFC – KOREAN FRIED CHICKEN

Chicken wings coated in Korean
spiced batter, served with
sweet and spicy chilli sauce
and sweet soy sauce



MOMOS

Tibetan street snack – vegetarian steamed dumplings,
served with soy sauce and hot Tibetan chilli sauce.



BAKED RICOTTA

Creamy ricotta and mozzarella topped with sunblush tomatoes,
fresh herbs and crispy garlic. Served with crudité and melba toast.



All Starters £6.50 each

MAIN COURSES

MIDDLE EAST FEAST

*A sumptuous selection inspired by
the Eastern Mediterranean and North Africa*

Choice of:

Mechoui lamb –

Slow-roasted lamb shoulder deliciously spiced with
Moroccan flavours

OR Vegetable briouat (V) –

North African spiced roasted vegetables baked in filo pastry

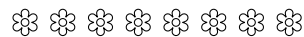
WITH...

Fava bean and pomegranate pilaf; Roasted squash with whipped ricotta and feta cheese;

Pickles and dolma; chickpea hummus;

Saffron labneh (strained yogurt) with fermented chilli pickle.

Served with flatbread **£18.50 per person**



INDIAN THALI

*The traditional and authentic way to enjoy Indian food at its best –
a spread of dishes, all uniquely and subtly spiced*

Choice of:

Keralan coconut fish molee –

Cod or whiting fillets in a fragrantly spiced creamy coconut sauce

OR Khozi Saaru –

Karnataka style chicken in a typically South Indian masala

OR Goan beef –

Tender Dartmoor beef in a rich, sweet and tangy sauce

OR Sri Lankan Sodhi –

Jackfruit and cashew nut in creamy coconut (V)

WITH...

Tawa paneer (marinated creamy paneer);

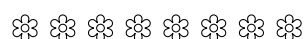
Tiki chole chaat (spicy chickpeas and potato);

Beetroot pachadi; Lemon Basmati rice;

Fresh homemade chutney;

Saffron yogurt and Afghani naan bread

Sweet Indian chai to follow **£18.50 per person**



TASTY KOREAN PLATE

*Our latest taste adventure – hot and spicy with
exotic pickles and delicacies*

Gochujang stew – Slow-cooked strips of juicy beef with courgettes, tofu and quail egg
in a spicy hot broth, served with sweet potato noodles and a side plate of delicacies:

Cubed pickled white radish; Spicy pickled radish salad;

Kimchi – Fermented cabbage; Sweet braised black soya beans **£18.50 per person**



LAMB PASTITSADA

A Venetian / Greek mix of lamb braised in a red wine and tomato-based sauce
with gentle, fragrant flavours. Served with Parmesan macaroni cheese **£13.50**



POT ROASTED CHICKEN

Chicken and vegetables in a mushroom and red wine sauce.
Served with wilted greens dressed with vinaigrette and toasted almonds,
and sourdough focaccia bread **£13.50**

SIDE DISHES

MACARONI CHEESE

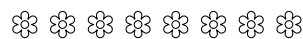
Our take on an old favourite – Macaroni baked in a
creamy Parmesan and Cheddar sauce **£4.50**

FOCACCIA

Garlic, herb and slow-roasted tomato focaccia **£3.00**

GREEN SALAD

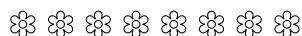
A generous plate of fresh leaves with our own special dressing **£3.50**



DESSERTS

MANGO ENTREMET

White chocolate mousse with a
mango compôte centre,
served with mango and lime ice cream
and a mango gel



CHOCOLATE MOUSSE GÂTEAU

Rich dark chocolate mousse
on a soft cake base,
served with sweet biscuit crumb
and hazelnut praline ice cream



LEMON CURD & MANGO PAVLOVA

Tangy lemon curd, sweet mango, light, fluffy
meringue and a hint of passionfruit



APPLE & BERRY CRUMBLE

Bramley apples and summer
berries topped with crunchy
crumble and served with cream,
crème fraîche or vegan ice cream



All Desserts £6.50 each