

WINTER LUNCH MENU

Skewers of minced vegetables with ginger, green chillies, water chestnut, coriander and ground spices; served on mint chutney

(or)

Spiced monkfish and potato cakes with toasted cumin, red onion and lime leaf; served with smoked tomato chutney

(or)

Grilled pheasant with kale, asparagus, sugar snaps and cherry tomatoes in a chaat masala and olive oil dressing

*Sommeliers choice: Savia Viva blanco 2010 Macabeo or
Valmoissine Pinot Noir 2010 Burgundy*



Batons of paneer and green peppers tossed with ginger, tomato, ground spices and fresh coriander

(or)

Tandoori salmon with yoghurt, mustard and lime leaf; served with pickled cucumber and juliennes of radish and beetroot

(or)

Boneless chicken cooked in a gravy of browned onion, tomato and ginger; finished with freshly ground mint, coriander and spinach

*Sommeliers choice: Brookfields Pinot Gris 2010 N.Z or 3 Amigos 2008, Marsanne, Rousanne,
Chardonnay blend, Margaret River, Australia*

Served with:

Seasonal vegetables simmered in an aromatic sauce with browned onion and tomato, yoghurt and melon seeds

Yellow lentils finished with cumin, garlic, coriander and tomato

Braised basmati rice with saffron

Naan / Cheese and spring onion naan



Warm rice pudding with almonds and raisins

(or)

Mango sorbet

Two courses **£18.50** / with wine **£28.50** (for a maximum of 6 people)

Three courses **£21.50** / with wine **£31.50** (for maximum of 6 people)

Tasting Menu **£28.00** / with wine **£38.00**

Wine served in 125ml measures

All prices are inclusive of Vat / an optional service charge of 12.5%