



STARTERS

ALOO GOBI

A DELIGHTFUL SPICY PUNJABI
POTATO AND CAULIFLOWER
CURRY SERVED WITH A
CHAPPATTI.

SMOKEY CORN CHOWDER

SUPER COMFORTING CHOWDER
MADE WITH SWEETCORN, RED
PEPPER, COCONUT MILK
& PAPRIKA

PAN FRIED SCALLOPS

SCALLOPS SERVED ON A RICH
TOMATO CHUTNEY & SMOKED
CHORIZO PUCK, FINISHED WITH
DRESSED ROCKET & BALSAMIC
REDUCTION.

"CAMDEN MARKET" HALLOUMI CHIPS

DRIZZLED WITH POMEGRANATE
MOLASSES, TZATZIKI & FRESH MINT,
POMEGRANATE JEWELS &
CHILLI FLAKES  

PERFECT TO SHARE

FRITTO MISTO

THE ITALIAN "MIXED FRY,"
LIGHTLY FRIED KING PRAWNS,
WHITEBAIT, CALAMARI, SAMPHIRE,
& RED PEPPERS WITH A LEMON
MAYONNAISE DIP.

SALMON & SWEET POTATO FISHCAKE

A DELICIOUS HOMEMADE FISHCAKE
SERVED ON A BED OF ROCKET, TOPPED
WITH A POACHED EGG & DRIZZLED
WITH HOLLANDAISE.

MAINS

BEEF BRISKET, HORSERADISH MASH

WITH A RED WINE & SHALLOT GRAVY
BEEF BRISKET, SLOWLY BRAISED &
PULLED APART IN A RICH RED WINE &
SHALLOT SAUCE, SERVED WITH CREAMY
HORSERADISH MASH & SAUTED BABY
HERITAGE CARROTS.

PAN FRIED SEA BASS

PAN FRIED FILLET OF SEA
BASSON A BED OF VEGETABLE,
GARLIC & LEMON QUINOA, FINISHED
WITH POMEGRANITE JEWELS
& MOLASSES.

TANDOORI PANEER SKEWERS

MARINATED & GRILLED PANEER
CHEESE, MANGO SALSA, BEETROOT
PUREE, SWEET PICKLED RED ONION
& CORIANDER SALAD, CHAPPATIS
& A SIDE OF ALOO GOBI.

LAMB MASSAMAN CURRY

A THAI-STYLE MASSAMAN
CURRY WITH POTATOES, PEANUTS AND
A CREAMY COCONUT SAUCE.
SERVED WITH COCONUT RICE.
& CHAPPATI.

8OZ RUMP STEAK

(COOKED MEDIUM RARE)
SERVED WITH DRESSED LEAVES,
BALSAMIC CHERRY TOMATOES,
TWICE COOKED SKINNY FRIES
& A PAPRIKA, MUSHROOM
& GORGONZOLA SAUCE ON
THE SIDE

CHICKEN & MUSHROOM RISOTTO

A BEAUTIFULLY CREAMY,
RISOTTO WITH ROASTED
CHICKEN BREAST, WILD
MUSHROOMS, SMOKED BACON
& TARRAGON

DESSERTS

HOMEMADE JAMAICAN

GINGER CAKE,
VANILLA ANGLAISE &
HONEY POACHED PEAR

PERFECT TO SHARE

APPLE TART TATIN
CARDAMON CARAMEL
VANILLA POD ICE CREAM

CHOCOLATE ORANGE TEA CUP

CANDIED ORANGE PEEL,
STAR ANISE ORANGE COMPOTE,
& HONEYCOMB CRUNCH