



Our menu has been created to celebrate a unique blend of British and Indian classic dishes, celebrating the diverse culture mix. Where possible we source only the best British, local ingredients and use classic Indian cooking techniques to recreate those unique flavours to tantalise the taste buds.
A Taste of The Empire: British Classics Meets Indian Techniques and Flavours.

TO SHARE

Oven Roasted Marinated Mixed Olives   | 155 kcal 5

Fresh Baked Bread Basket  | 650 kcal 6
Salted butter

Papadums Tray  | 260 kcal 5
Mango, mint chutney and kachumber salad

STARTERS

Soup of The Day   | 355 kcal
Crusty sour dough bread

Classic Atlantic Prawn Cocktail  | 246 kcal
Spicy homemade cocktail sauce, iceberg lettuce, salmon caviar, lemon wedge

Aloo Tikki  | 330 kcal
Potato patties filled with garden peas & served with a tangy chickpea, yoghurt & tamarind chutney

Onion Bhaji Scotch, Hen's Egg | 345 kcal
Served with mango and coriander chutneys

Sheekh Kebab  | 315 kcal
A delicacy of lamb mince kebab cooked on skewers

Murgh Tikka  | 315 kcal
Chicken thigh pieces marinated in yoghurt, traditional tandoori spices and char-grilled

Fried Baby Calamari & Whitebait Mumbai Wala | 330 kcal
Curried garlic mayo, grilled lemon

Tandoori Mixed Grilled Platter  | 985 kcal
Paneer tikka, Murgh tikka, Sheekh kebab, Tandoori spiced lamb chop, gunpowder prawns. Served with accompanying sauce and green salad

SALADS

Beetroot and Goat's Cheese Salad   | 656 kcal
Roast heritage beetroot and British goat's cheese, leaves, balsamic reduction, candid walnuts

Spiced Super Food Salad  | 465 kcal
Grilled broccoli, roasted butternut squash, tricolour quinoa, chickpeas, fresh coconut, curly kale, coriander, curry leaves, grilled lime, Sambar dressing

Caesar Salad | 653 kcal
Crisp gem lettuce, Caesar dressing, parmesan shavings, croutons, anchovies

Add: Grilled Chicken (130 kcal)
Gunpowder Prawn (35 kcal)

MAIN COURSES

7 **Stuffed British Courgette with Vegan Mincemeat**   | 110 kcal 21
Vegan mincemeat-wild mushrooms, walnut, basil, tarragon, with baby carrots, sweet potato rosti, stem broccoli, red pepper coulis

13 **Pan Seared Cornish Hake**  | 512 kcal 24
Crushed purple potatoes with olives, sundried tomato, poached fennel, roasted red pepper, pickled lemon, saffron cream

11 **English East Coast Clam & Shrimp Linguini** | 1007 kcal 21
White wine, lemon juice, chilli, garlic, coriander, gran moravia cheese

9 **Chicken & Mushroom Balti Pie**  | 315 kcal 22
With cheesy mash and savoy cabbage foogath

12 **Roast Half Chicken**  | 495 kcal 22
Roasted baby potatoes, pan jus

10 **British 8oz* Angus Burger** | 1498 kcal 21
Heritage tomato, cheddar cheese, toasted brioche, fries

13 **Classic Fish & Chips** | 1021 kcal 19
London pale ale battered, triple cooked chips, minted mushy peas, tartar sauce

Rib Eye Steak | 1225 kcal 33
8oz*, 28-day aged, grilled portobello, cherry vine tomato, fries

Choice of Sauce:
Red Wine (46 kcal) | **Peppercorn** (133 kcal) | **Bearnaise** (368 kcal) 2

CURRIES

All accompanied with Basmati rice

12 **Murgh Makhan Wala**  | 985 kcal 18
Veritable house favourite of tandoori grilled chicken tikkas, simmered in buttery fresh tomato sauce, flavoured with fenugreek & finished with cream

12 **Nalli Rogan Gosht**  | 675 kcal 29
British Lamb shank slowly braised with multitude of spices, A rich velvety curry with distinctive flavour and taste of bone marrow

13 **Kerala Seafood Curry**  | 490 kcal 25
Monkfish, King prawns, mustard seeds, curry leaves, coconut milk, a distinctive spice blend from southern India

5 **Paneer Makhani**  | 690 kcal 16
6 A classic dish of cottage cheese, simmered in buttery fresh tomato sauce, flavoured with fenugreek & finished with cream

ACCOMPANIMENTS

Creamed Spinach  | 267 kcal 5

House Salad   | 40 kcal 4

Triple Cooked Chips  | 507 kcal 6

Herb Roasted British Root Vegetables   | 180 kcal 5

Dal Makhani   | 280 kcal 8

Garlic Naan or Plain Naan  | 262 kcal 5

Savoy cabbage foogath   | 130 kcal 6

Basmati Rice   | 220 kcal 4



THE
GALLERY
BRITISH INDIAN CUISINE





WHITE WINE

	 175ml	 250ml	 Bottle
Airen, Molino Del Sol <i>Spain</i> Attractive dry white with flora and citrus aromas leading to a crisp, fresh palate	7.50	9.85	29.00
Luna Azul Sauvignon Blanc <i>Chile</i> Taste is driven by tropical fruits of kiwi and gooseberry with hints of green paprika	8.00	10.50	31.00
Chenin Blanc, Inkosi <i>South Africa</i> Delightful fruitiness, bursting with citrus and pineapple aromas	8.50	11.00	33.00
I Castelli Pinot Grigio delle Venezie D.O.C <i>Italy</i> Fresh, light minerality, balanced and persistent, good fruity and light aromatics	9.00	12.00	34.00
Chardonnay, La Colombe <i>France</i> Bright gold colour and an inviting scent of honey melon and peach	9.00	12.00	35.00
Sauvignon Blanc, Akarana <i>New Zealand</i> Intense tropical fruit and passionfruit aromas which gives this wine a lifted bouquet, reflected on the palate. An appealing full flavoured style with length and crispness on the finish	12.00	16.00	48.00

FINE WHITE WINE

	 Bottle
Calaveras Blanco <i>Spain</i> Delicious peach aromas with fresh pear and subtle floral notes	33.00
Chardonnay, Down Under <i>Australia</i> Classic characteristic of zesty lemon and apple aromas, flavours of white peach and pear burst on the palate	34.00
Pinot Grigio Bello Tramonto <i>Italy</i> Straw yellow in appearance, this generous, well balanced Pinot Grigio has a rich fruity aroma with a smooth fruity taste	35.00
Entreflores Albarino <i>Spain</i> Elegant, very rich palate, fleshy and well structured	40.00
Gavi Di Gavi DOCG La Soraia <i>Italy</i> Delicate and fresh with aromas of white blossom and citrus. The palate is light and fresh but textured with subtle peach flavours and some honeyed citrus	45.00
Sauvignon Blanc, Cloudy Bay <i>New Zealand</i> Citrus aromatics of grapefruit, lemons and kaffir limes abound with a silky and concentrated palate revealing juicy stone fruit and lemongrass	65.00

SPARKLING WINE

	 125ml	 Bottle
Prosecco, Simpatico DOC <i>Italy</i> Elegant fruity aromas of apple and apricot	9.00	42.00
Prosecco Rosé, Famiglia Botter D.O.C Extra Dry <i>Italy</i> Delicate and complex bouquet with fruity notes of peach, green apple and lemon	11.00	45.00
I Castelli Prosecco DOC <i>Italy</i> The aroma is subtle with a fruity scent and hints of apple		50.00
Chapel Down Sparkling Bacchus <i>England</i> Aromas of pineapple, grapefruit and elderflower. The palate is tropical and floral with a crisp texture and a refreshing finish		60.00

ROSÉ WINE

	 175ml	 250ml	 Bottle
Tempranillo Rosé, Viña Elena <i>Spain</i> Beautiful raspberry pink colour with aromas of rose and violet	7.50	9.85	29.00
Pinot Grigio Rosé, Bello Tramonto <i>Italy</i> Elegant and fragrant, delicately aromatic and deliciously crisp on the palate	9.50	12.50	37.00
White Zinfandel, Charlie Zin <i>USA</i> Fruity and fresh with a very pleasant mouth feel. A gorgeous rosé laden by red fruit and hints of delicate spices	8.50	11.25	33.00

RED WINE

	 175ml	 250ml	 Bottle
Tempranillo, Molino Del Sol <i>Spain</i> A wonderful fruity red with a silky smooth finish	7.50	9.85	29.00
La Colombe Cabernet Sauvignon <i>France</i> Flavours of strawberry and redcurrant, as well as hints of walnut and dark chocolate	8.00	10.50	31.00
Pinotage, Inkosi <i>South Africa</i> Smooth ripe damson and a hint of vanilla followed by soft rounded tannins giving good length on the finish	8.50	11.25	33.00
Merlot, Luna Azul <i>Chile</i> Fleshy and mouth filling with flavours of plum, sweet spice and a hint of chocolate	9.00	12.00	34.00
Montepulciano d'Abruzzo Emotivo <i>Italy</i> Soft, ripe fruity flavours, with hints of cherries. Light with delicious acidity	9.00	12.00	35.00
Shiraz, Umbala <i>South Africa</i> Dark cherry colour with aromas of plum and smoky black pepper giving way to a lush ripe black fruit palate	9.00	12.00	36.00

FINE RED WINE

	 Bottle
Baron Darnignac Cabernet Sauvignon <i>France</i> Bramble fruit with clean acidity and soft hints of plums and green peppers	37.00
Flori Sul Muro Sangiovese <i>Italy</i> Rich, lush and delicious red wine, packed with fruit on the palate	37.00
Rioja Joven, Faustino Rivero <i>Spain</i> Bright wine with red berry aromas underscored by notes of liquorice	38.00
Malbec, Equino <i>Argentina</i> A mix of plum, raspberry and blackberry, medium-bodied, yet soft and silky with seductive tannins	39.00
Pinot Noir, Domaine de Valmoissine, Latour <i>France</i> Intense aromas of morello cherries lead in to a harmonious palate of rich summer pudding with a silky structure	55.00
Zinfandel, Cycles Gladiator <i>USA</i> Aromas of ripe black cherries and chocolate caramel pave the way for the bright, luscious flavours to come	59.00

CHAMPAGNE

	 125ml	 Bottle
NV Brut, Champagne Eugene III IRC Aromas of grapefruit, citrus fruits and pastries. Fresh and tense with good minerality and notes of pears and lemon zest	14.00	72.00
Castelnau Reserve Brut Complex and powerful, this Champagne uses a high proportion of reserve wine in the blend and is aged for significantly longer. Flavours of orange peel, spice		79.00
Lanson Pere Et Fils Distinctively crisp and zesty, the palate shows elegant fruit and plenty of freshness		98.00
Lanson, Rosé Predominantly composed of Chardonnay and distinctly fresh, ripe raspberry flavour abounds with a subtle citrus fruit spine, crisp and very refreshing		120.00

NO & LOW ALCOHOL

	 Bottle
Sea Change Sparkling <i>Italy</i> Hints of elderflower, crisp apple and summer mint set the taste buds alive	35.00



COCKTAILS 14

Porn Star Martini
Vanilla vodka, passion fruit liqueur,
passion fruit puree, lime juice, sparkling wine

Cosmopolitan
Vodka, Cointreau, cranberry juice, lime juice

Bloody Mary
Vodka, tomato juice, spices

Espresso Martini
Vodka, coffee liqueur, espresso

Dirty Martini
Gin, dry vermouth, olive brine

Manhattan
Whiskey, sweet vermouth, bitters

Negroni
Gin, vermouth rosso, Campari

Mojito
Rum, lemon, mint, sugar, lime juice,
soda water

NON-ALCOHOLICS

Masala Virgin Mojito 9
Lemon, mint, sugar, jaljeera, soda water

Lassis 6
(Sweet | Salted | Mango)
Creamy yogurt-based drink, made to your liking

Nimbu Soda 6
Fresh lemon juice, salt, sugar, soda water

DRAUGHT BEER

	ABV%	Pint
Stella	4.8%	7.00
Budweiser	4.5%	7.00
Orchard Pig	4.5%	7.00
Camden Pale Ale	4.0%	7.50
Mahou	5.1%	7.50
Guinness Microdraught	4.2%	8.00

BOTTLES

	ABV%	330ml
Budweiser Budvar	5.0%	5.95
Peroni	5.1%	5.95
Corona	4.6%	5.95
Heineken	5.0%	5.95
Stella Artois	4.6%	5.95
Singha	5.0%	5.95
Birra Moretti	4.6%	5.95
Cobra	4.8%	5.95
Corona Cero	0.0%	5.25
Beck's Blue	0.0%	5.00
Brewdog Punk IPA	5.4%	5.95
Peroni Gluten Free	4.5%	6.50
Magners Original 568ml	4.5%	8.00
Rekorderlig Strawberry & Lime 500ml	4.5%	8.00

GIN

	ABV%	25ml
Gordons	37.5%	5.00
Beefeater Pink	37.5%	5.00
Tanqueray		
• London Dry	43%	5.50
• Flor de Sevilla	41%	6.00
• No. 10	47.3%	6.50
Bombay Sapphire	40%	5.75
Hendrick's	41%	6.25
Whitley Neil		
• Rhubarb & Ginger	43%	5.75
• Whitley Neil Raspberry	43%	5.75
Bathtub	43.3%	6.25
Roku Japanese	43%	6.50

TEQUILA

	ABV%	25ml
Rose	15%	4.50
Olmecca Silver	40%	5.00
Olmecca Reposado	38%	5.50

VODKA

	ABV%	25ml
Smirnoff Red Label	40%	5.00
Absolut	40%	5.50
JJ Whitley Raspberry	38%	5.50
Ketel One	40%	5.50
Haku	40%	6.25
Discarded Chardonnay	40%	6.25
Grey Goose	40%	7.00

RUM

	ABV%	25ml
Captain Morgan White	37.5%	5.00
Bacardi	37.5%	5.00
Dead Man's Fingers Spiced	37.5%	5.25
Sailor Jerry Spiced	40%	5.50
Havana Club Especial	40%	5.75
Discarded Banana	37.5%	6.00

COGNAC

	ABV%	25ml
Jules Clarion Napoleon Brandy	36%	5.00
Martel VS	40%	5.50
Remy Martin VSOP	40%	6.25
Courvoisier XO	40%	18.00
Remy Martin XO	40%	23.00

LIQUEURS

	ABV%	25ml
Disaronno Amaretto	28%	5.00
Tia Maria	27%	5.00
Campari	25%	5.00
Aperol	11%	5.00
Archers Peach Schnapps	18%	5.00
Kahlua	16%	5.00
Drambuie	40%	5.00
Chambord	16.5%	6.00
Luxado Limoncello	30%	5.00
Bailey's 50ml	17%	6.00
Pimms No 1 50ml	25%	6.00

SCOTCH WHISKY

	ABV%	25ml
Oban 14yrs	43%	8.50
Glenmorangie 10yrs	40%	6.50
The Naked Grouse	40%	6.00
Glenfiddich 12yrs	40%	6.75
Laphroaig 10yrs	40%	6.25
Dalwhinnie 15yrs	40%	7.50
Glenlivet 12 yrs	40%	6.75

AMERICAN WHISKEY

	ABV%	25ml
Jack Daniel	40%	5.50
Bulleit Bourbon	45%	5.50
Woodford Reserve	40%	6.00

WHISKEY & WHISKY BLENDS

	ABV%	25ml
Famous Grouse	40%	5.00
Johnnie Walker		
• Red Label	40%	5.50
• Black Label	40%	6.50
Haig Clubman	40%	5.50
Chivas Regal	40%	5.75
Jameson	40%	6.00
Monkey Shoulder	40%	6.00
Hakushu	43%	8.00

SOFT DRINKS & JUICE

Red Bull 45 kcal	250ml	5.00
Red Bull Sugar Free 8 kcal	250ml	5.00
Fruit Juice	330ml	3.75
Spice Tomato Mix 45 kcal	250ml	3.50
London Essence Ginger Beer 36 kcal	200ml	4.00
Coke 139 kcal	330ml	4.50
Diet Coke 1 kcal	330ml	4.30
Coke Zero 1 kcal	330ml	4.20
Lemonade Can 36 kcal	330ml	3.75
J20 52 kcal	275ml	4.00
Orange & Passionfruit Apple & Mango Raspberry & Apple		
Britvic Mixers	200ml	2.95
Still or Sparkling Water	330ml 2.95 750ml	4.95

FOOD ALLERGIES & INTOLERANCES: before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens. Menu descriptions may not include all ingredients and alcohol may be present in some dishes. | Vintages may vary depending on availability. | All wines that are served by the glass are available in a 125ml measure upon request. | All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill, if you feel we have not met your expectations, please let us know and we will deduct this charge.