



THE GALLERY

BRITISH INDIAN HERITAGE CUISINE



Our menu has been created to celebrate a unique blend of British and Indian classic dishes, reflecting a diverse cultural 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

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 sourdough bread

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

Millefeuille of spiced beetroot, coconut, goat's cheese mousse  | 455 kcal
Tangy tomato chutney, balsamic glaze, red vein sorrel

Pickled Prawns  | 350 kcal
Shallots, jalapenos, spicy homemade cocktail sauce, beetroot ketchup, lemon wedge

Lamb Chops  | 375 kcal
Tender lamb cutlets, marinated with traditional spices and yoghurt, mint chutney and salad

Add this dish as a main for 25 | 750 kcal

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

Seared Scallops  | 225 kcal
Textures of minted peas, roasted cauliflower and celeriac, cumin and paprika oil

Tandoori Mixed Grilled Platter  | 985 kcal 24
Paneer tikka, Murgh tikka, Sheekh kebab, Tandoori spiced lamb chop, gunpowder prawns and green salad

SALADS

Roasted vegetables, toasted pine nuts and dried cranberries    | 465 kcal 12
Roasted butternut squash, cauliflower, Kale, Brussels sprout, dried cranberries, apple cider and Dijon mustard dressing, toasted pine nuts

Caesar Salad | 653 kcal 13
Crisp gem lettuce, Caesar dressing, parmesan shavings, croutons, anchovies

Add: Grilled Chicken (130 kcal) 5
Grilled Prawn (35 kcal) 6

Cobb Salad  | 740 kcal 13
Seasonal lettuce, cucumber, cherry tomatoes, boiled hens egg, avocado, crispy bacon, blue cheese, ranch or honey mustard dressing

MAIN COURSES

7 **Slow cooked baby Aubergine**   | 110 kcal 17
Roasted cauliflower puree, herbed tricolor quinoa, grilled baby leeks, toasted pine nuts, cumin spiced cherry vine tomato and red pepper salsa

10 **Butternut squash Khichdi risotto**   | 512 kcal 17
With cumin, clarified butter ghee, chilli and curry leaves, sage tempering, Gran Moravia, split green lentils

12 **Pan Seared Sea-reared Trout**  | 512 kcal 23
Pommes puree, heritage carrots, brussels sprouts and wild mushroom ragout, orange beurre blanc

13 **English East Coast Clam & Shrimp Linguini**  | 315 kcal 21
White wine, lemon juice, chilli, garlic, coriander, Gran Moravia cheese

13 **Colonial Shepherd's Pie**  | 315 kcal 20
With spiced mash and savoy cabbage foogath

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

11 **British 2 x 4 oz* Angus Burger** | 1498 kcal 21
Vine tomato, Croxton manor cheddar cheese, toasted brioche, onion chutney, fries

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

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

13 **Sirloin Steak** | 1225 kcal 35
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

Kadhai Murgh   | 985 kcal 18
A veritable house favourite of tandoori grilled chicken tikkas, simmered in buttery fresh tomato sauce, sweet peppers, onions, flavoured with fenugreek & finished with cream

12 **Nalli Rogan Gosht**  | 675 kcal 29
British Lamb shank slowly braised with a 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
A classic dish of cottage cheese, simmered in buttery fresh tomato sauce, flavoured with fenugreek & finished with cream

6 **Yellow Dal Tadka**   | 750 kcal 12
Lentils cooked with cumin, chilli, garlic, onion and tomato

ACCOMPANIMENTS

Broccoli with chilli and garlic  | 267 kcal 5

Creamed spinach  | 267 kcal 5

House Salad   | 40 kcal 4

Roasted sweet potato   | 180 kcal 5

Creamy mashed potato  | 262 kcal 5

French fries with truffle oil and parmesan  | 550 kcal 6

Fries  | 350 kcal 5

Garlic Naan or Plain Naan  | 262 kcal 5

Savoy cabbage foogath   | 130 kcal 6

Basmati Rice   | 220 kcal 4



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