



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
Crisp gem lettuce, Caesar dressing, parmesan shavings, croutons, anchovies

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

Cobb Salad  | 740 kcal
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

13 **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



THE
GALLERY

BRITISH INDIAN CUISINE





WHITE WINE

	175ml	250ml	Bottle
Airen, Molino Del Sol Spain Attractive dry white with flora and citrus aromas leading to a crisp, fresh palate	7.50	9.85	29.00
Sauvignon Blanc, Luna Azul Chile Taste is driven by tropical fruits of kiwi and gooseberry with hints of green paprika	8.00	10.50	31.00
Chenin Blanc, Inkosi South Africa Delightful fruitiness, bursting with citrus and pineapple aromas	8.50	11.00	33.00
Pinot Grigio, I Castelli delle Venezie DOC Italy Fresh, light minerality, balanced and persistent, good fruity and light aromatics	9.00	12.00	34.00
Chardonnay, La Colombe France Bright gold colour and an inviting scent of honey melon and peach	9.00	12.00	35.00
Riesling, Blue Dragon, Mosel Germany Lush and lifted, with juicy peach, ripe apricot, and a squeeze of lime, wrapped in a gentle honeyed sweetness. A perfect pairing for Spice.	9.50	12.50	37.00
Sauvignon Blanc, Turtle Bay Marlborough New Zealand Zesty and vibrant, with bursting lime, passionfruit, and gooseberry, a streak of wet-stone minerality, and a crisp, mouth-watering finish that snaps clean and bright	10.00	13.00	38.00

FINE WHITE WINE

	Bottle
Chardonnay, Down Under Australia Classic characteristic of zesty lemon and apple aromas, flavours of white peach and pear burst on the palate	34.00
Vinho Verde, Janelas Antigas Portugal Bright and breezy, with lime zest, green apple, and a light spritz, finishing crisp and saline with that classic summer-sea freshness	35.00
Viognier, Patriarche Pere et Fils, Languedoc France Silky and aromatic, with ripe apricot, white blossom, and a touch of honeysuckle, carried by a soft, rounded texture and a gentle ginger-spice lift on the finish.	37.00
Albarino, Entreflores Spain Elegant, very rich palate, fleshy and well structured	40.00
Gavi Di Gavi DOCG La Soraia Italy 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 New Zealand 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, I Castelli DOC Italy The aroma is subtle with a fruity scent and hints of apple	9.00	42.00
Prosecco, Simpatico DOC Italy Elegant fruity aromas of apple and apricot	11.00	44.00
Prosecco Rosé, Famiglia Botter D.O.C Extra Dry Italy Delicate and complex bouquet with fruity notes of peach, green apple and lemon	11.00	45.00
Sparkling, Bacchus, Chapel Down England 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 Rose, Molino Del Sol Spain Lashings of red summer fruits and just a hint of vanilla	7.50	9.85	29.00
Pinot Grigio Rosé, Bello Tramonto Italy Elegant and fragrant, delicately aromatic and deliciously crisp on the palate	9.50	12.50	36.00
Côtes de Provence Rosé, France Quinson Provence Pale, crisp, and quietly elegant, with wild strawberry, white peach, and a whisper of rose, lifted by a cool herbal snap and a dry, sea-breeze finish that feels effortlessly refreshing			39.00

RED WINE

	175ml	250ml	Bottle
Tempranillo, Molino Del Sol Spain A wonderful fruity red with a silky smooth finish	7.50	9.85	29.00
Cabernet Sauvignon, La Colombe France Flavours of strawberry and redcurrant, as well as hints of walnut and dark chocolate	8.00	11.00	32.00
Pinotage, Inkosi South Africa 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 Chile 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 Italy Soft, ripe fruity flavours, with hints of cherries. Light with delicious acidity	9.00	12.50	35.00
Shiraz, Umbala South Africa Dark cherry colour with aromas of plum and smoky black pepper giving way to a lush ripe black fruit palate	9.50	13.00	37.00
Malbec, Equino Argentina A mix of plum, raspberry and blackberry, medium-bodied, yet soft and silky with seductive tannins	10.00	13.50	39.00

FINE RED WINE

	Bottle
Cabernet Sauvignon, Baron Darnignac France Bramble fruit with clean acidity and soft hints of plums and green peppers	37.00
Rioja Tinto, Jolaseta Spain Bright and bold, with ripe red cherry, vanilla spice, and a touch of toasted oak, finishing smooth and warm with that classic Rioja richness	38.00
Primitivo, Maestro Puglia Italy Plush and dark-fruited, with blackberry, plum, and a hint of sweet spice, rounded out by soft tannins and a warm, chocolate-tinged finish that feels generous and full	40.00
Pinot Noir, Baron Philippe de Rothschild, France Languedoc Bright and lifted, with red cherry, raspberry, and a hint of soft spice, finishing clean and elegant with a cool, silky freshness.	44.00
Malbec, Santa Julia Argentina Bright notes of red berries, plum and cherry which moves to a juicy palate with further flavours of strawberry, clove and chocolate. that feels generous and full	48.00
Zinfandel, Cycles Gladiator USA 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 Aromas of grapefruit, citrus fruits and pastries. Fresh and tense with good minerality and notes of pears and lemon zest	14.00	74.00
Castelnaud 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
Moët & Chandon Brut Imperial NV Intense notes of green apple, citrus (lemon, orange), white flowers, and mineral nuances, plus a creamy brioche finish.		110.00
Lanson, Rosé Predominantly composed of Chardonnay and distinctly fresh, ripe raspberry flavour abounds with subtle citrus fruit spine, crisp and very refreshing		120.00

NO & LOW ALCOHOL

	250ml	Bottle
Merlot, Grand Sud Spain Aromas and flavours of red and dark berries with a hint of spice	7.50	
Chardonnay, Grand Sud Spain Flavours and aromas of green apple and citrus green apple and lemon	7.50	
Sea Change Sparkling Italy Hints of elderflower, crisp apple and summer mint set the taste buds alive		31.00



COCKTAILS 14

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

Cosmopolitan
Vodka, Cointreau, cranberry juice, lime juice

Espresso Martini
Vodka, coffee liqueur, espresso

Dirty Martini
Gin, dry vermouth, olive brine

Negroni
Gin, vermouth rosso, Campari

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

Bloody Mary
Vodka, tomato juice, spices

Manhattan
Whiskey, sweet vermouth, bitters

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
Peroni	5.1%	5.95
Corona	4.6%	5.95
Heineken	5.0%	5.95
Stella Artois	4.6%	5.95
Republika Pilsner	4.8%	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
Guardsman Best Bitter 500ml	4.2%	8.00
Knight of the Garter Golden Ale 500ml	3.8%	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
Cotswold	46%	6.00
Chase GB	40%	6.00
Chase Pink Grapefruit	40%	6.00
Sipsmith Sloe	29%	6.00
Sipsmith Dry	41.6%	6.00
Roku Japanese	43%	6.50
Silent Pool	43%	6.50

TEQUILA

	ABV%	25ml
Rose	15%	4.50
Olmecca Silver	40%	5.00
Olmecca Reposado	38%	5.50
Patron XO Cafe	35%	7.00

VODKA

	ABV%	25ml
Absolut	40%	5.00
Chase	40%	5.50
JJ Whitley Raspberry	38%	5.50
Haku	40%	6.25
Discarded Chardonnay	40%	6.25
Grey Goose	40%	7.00
Belvedere Organic	40%	6.50
Desi Daru Original	41%	6.00

COGNAC

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

RUM

	ABV%	25ml
Captain Morgan White	37.5%	5.00
Bacardi	37.5%	5.00
Dead Man's Fingers Spiced	37.5%	5.25
Discarded Banana	37.5%	6.00
Foursquare	37.5%	6.00
Havana Club 3YO	37.5%	5.25
Havana Club Cuban Spiced	35%	5.25
Havana Club Especial	40%	5.75
Havana Club 7YO	40%	6.00

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
Luxardo Limoncello	30%	5.00
Bailey's 50ml	17%	6.00
Pimms No 1 50ml	25%	6.00

SCOTCH WHISKY

	ABV%	25ml
Glenmorangie 10yrs	40%	6.50
Laphroaig 10yrs	40%	6.50
Glenfiddich 12yrs	40%	6.75
Glenlivet 12 yrs	40%	6.75
Singleton 12YO	40%	7.00
Dalwhinnie 15yrs	40%	7.50
Oban 14yrs	43%	8.50

AMERICAN WHISKEY

	ABV%	25ml
Jack Daniel	40%	5.00
Bulleit Bourbon	45%	5.50
Woodford Reserve	40%	6.00

WHISKEY & WHISKY BLENDS

	ABV%	25ml
Johnnie Walker		
• Red Label	40%	5.00
• Black Label	40%	6.00
• Blue Label	40%	22.00
Chivas Regal	40%	5.75
Jameson	40%	6.00
Monkey Shoulder	40%	6.00
Hakushu	43%	8.00
Cotswolds	46%	7.00
Yamazaki Reserve	43%	9.00

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	4.50	
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