

FIVE COURSE BEER AND FOOD

Popadums & Tomato Chutney

Ceilidh Lager (Williams Bros, Alloa, Scotland 4.7% ABV)



Soya Bean Chop
With mint sauce

Spiced Crusted Oysters
rock oysters crusted with lentil and spices, served with onion relish

312 Urban Wheat Ale (Chicago 4.4% ABV)



Quilon Salad
Chef's creation: mixed greens with patty pan dressed in lavender and kokum infusion

Baked Black Cod
Subtly spiced, chunks of cod baked

Chimay Red (Belgium , 7% ABV)



Lamb Biryani
Combination of basmati cooked with traditional malabar spice in a sealed pot, served with pachadi and a lamb sauce

Coconut with Asparagus and Mange Tout
sautéed with mustard seeds, curry leaves, green chillies and grated coconut

Little Creatures
(Australia, 5.2% ABV bottle conditioned i.e. live and unpasteurised)



Lentil Cappuccino
served with cardamom short breads and fig and cold pressed honey ice cream

Liefmans Fruit (Belgium, 4.2% ABV)

The menu is available for a minimum of 2 guests.