

FIVE COURSE BRITISH BEER AND FOOD

Popadums & Tomato Chutney

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



Lotus Stem Chop  
*With mango sauce*

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

Bengal Lancer (Fuller's, London, 5.3%)



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*

Innis & Gunn Blonde Oak Aged Beer (Edinburgh 6% 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*

Chalky's Bite (Sharp's, Cornwall 6.8% ABV)



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

Sam Smith's Organic Cherry Beer (Yorkshire 5.1% ABV)

The menu is available for a minimum of 2 guests.