

SMALL BITES

FLATBREAD Baba ghanoush and tzatziki	4	HALLOUMI with red pepper dip	6
TANDOORI SPICED PRAWNS	5	AMRITSARI FISH with green chilli chutney	6
BEEF SATAY with sweet soy and lime dressing	6		

STARTERS

CAULIFLOWER FRITTERS * with cashew sauce		7
PONDICHERRY SARDINE FISH FRY * whole sardines with kachumber salad		9
VIETNAMESE POACHED CHICKEN SALAD * with peanuts, chilli, mint and coriander		10
MUSSEL MASALA * with onion, green chilli, ginger and curry leaves		13
GRILLED SCALLOPS with ginger, garlic and greens	1 for 6.50   3 for 16	
SALT AND PEPPER PRAWNS with cucumber, spinach and a soy and sesame dressing		15

LUNCH SPECIALS all served with thin cut chips

MARINATED SALMON with passion fruit, lime and coriander	14
BEEF KATI ROLL with pickled onion and green chilli	15
CRISPY SOFT-SHELL CRAB SALAD with peanut sauce	17
BAO BUNS two bao buns served with thin cut chips	13
BBQ PORK with pickled carrot, spring onion and chilli	
KOREAN CHICKEN with red onion, coriander and black sesame seeds	
SPICED CAULIFLOWER with carrot, spring onion and coriander	
HOISIN TOFU with spring onion, carrot, coriander, hot sauce and white sesame seeds	

MAINS

AUBERGINE * braised with soy and ginger served with basmati rice and pak choi	15
GRILLED MACKEREL BURGER * with pico de gallo, mayonnaise, cholula and thin cut chips	17
INDONESIAN CHICKEN BROTH * with vermicelli noodles, a boiled egg, bean sprouts, chilli and crispy basil	18
FISH PAKORA * with mushy peas, tomato chutney and chat masala thin cut chips	19
PONDICHERRY COD CURRY * a fragrant southern Indian curry with basmati rice and a poppadom	21
MISO SALMON with vermicelli noodles and spring onion	24
8OZ RUMP STEAK with roasted red pepper and smoked paprika chimichurri and thin cut chips	24

3 COURSES FOR £34 Choose any dish marked with \*

SIDES

CHAPATIS	2	CHILLI SPICED CABBAGE	5
POPPADOMS	2	with coconut, mustard seeds and curry leaves	
ASIAN COLESLAW	3	CHAT MASALA CHIPS	5
THIN CUT CHIPS	5		

GIFT CARDS

Delight friends and family with a Rick Stein gift card, redeemable in all our restaurants, rooms, cookery school, shops and online.



## DESSERTS

LEMON AND YUZU POSSET *	7
with a gingerbread crumb	
RICE PUDDING BRÛLÉE *	7
CHEESECAKE *	8
with a pear and ginger compote	
STICKY TOFFEE PUDDING *	9
with Cornish clotted cream	
A SELECTION OF CORNISH ICE CREAMS AND SORBETS * 3 scoops	6
Madagascan vanilla   Pistachio   Salted caramel	
Chocolate   Coconut   Strawberry	
Raspberry   Mango   Pineapple   Lemon & lime	
3 CHEESE SELECTION	13
Ashlyn Goats' cheese, Colston Bassett Stilton and Cornish	
Yarg with toasted walnuts, honey and oat biscuits	

## DESSERT WINE

Domaine de Grange Neuve, 2017 Monbazillac

7.50 (100ml glass) | 35.00 (500ml bottle)

Late Harvest Tokaji Katinka, Patricius,

Hungary 2021 15.30 (70ml glass) | 44 (375ml bottle)

SHERRY (70ml)

Amontillado Los Arcos, Lustau 8.00 | Manzanilla Papirusa, Lustau 7.70

WHISKY/WHISKEY

Oban 14 YO Classic Malt 9.50 | Eagle Rare 10YO Single Barrel 6.00  
Glenmorangie 10YO 6.00 | Laphroaig 10YO 6.50 | Nikka Miyagikyou  
Nikka From The Barrel 9.00 | Jameson 5.0 | Glenmorangie 5.25  
Jack Daniels 6.00

LIQUEUR

Disaronno 3.95 | Frangelico 3.95 | Grand Marnier 4.00

COGNAC & ARMAGNAC

Maxime Trijol VSOP 8.50 | Castarède Bas Armagnac 20yr 7.50