

BEER AND FOOD (FOR THE WHOLE TABLE)

popadums and tomato chutney

camden hells lager (london 4.6%abv)

broccoli chop

plum sauce

karvari oyster chilli onion chutney

312 urban wheat ale (chicago 4.4% abv)

grilled scallop with pawpaw, poppy seeds and chilli relish

peppered shrimps

batter fried shrimps cooked in fiery masala

pietra (corsica, france, 6% abv)

mini vegetable dosa

thin rice and lentil pancake filled with tempered potatoes, served with sambhar

mango ginger chicken

chicken fillet with ground spices, mango and ginger, cooked over a griddle

curious brew lager (kent, 4.7%abv)

quilon salad

heirloom tomatoes, baby gem, watermelon, squash, avocado, fennel and micro herbs with curry leaves, goji berry dressing and balsamic glaze

baked black cod

subtly spiced, chunks of cod baked

chimay red (belgium , 7% abv)

* Denotes spicy dish. Some of our dishes may contain traces of nuts. We liaise closely with our suppliers to ensure we do not use genetically modified soya or maize in our food

kerala chicken roast

corn fed free range chicken morsels marinated with spices and amaranth leaves and roasted

***cauliflower chilli fry (gobi kempu bezule)**

crispy fried cauliflower tossed with yogurt, green chilli and curry leaves

duvel (belgium, 8.5% abv)

lamb biryani

combination of basmati cooked with traditional malabar spice in a sealed pot, served with pachadi

coconut with asparagus and snow peas

sauteed with mustard seeds, curry leaves, green chillies and grated coconut

little creatures (australia, 5.2%abv)

pistachio cake, melted black sesame fondant

pistachio ice cream

liefmans fruit (belgium, 4.2% abv)

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