

THE TWISTED BRIT' MENU



ANY ONE STARTER & ONE MAIN COURSE **£16.95**

ANY ONE STARTER **£5.25**

ANY ONE MAIN COURSE **£14.50**

STARTERS

MASALA FRIED FISH & CHIPS

Ggoujons of seasonal white fish from the Cornish Coast, dipped in a spiced potato and egg batter, fried and served with spicy potato wedges & cumin flavoured mushy peas

SMOKED SALMON & CREAM CHEESE NAANWICH

Scotch smoked native salmon blended with cream cheese, minced green chilli & crushed pepper, served sandwiched in a warm naan.

This salmon is approved by the Marine Conservation Society's rigid sustainability tests

VINDALOO BANGERS & MASH **

Spiced wild boar sausages simmered in a hot classic vindaloo gravy & served with pepper and chilli mash

MONTY'S CHALLENGE **

We all know that the Field Marshall loved a hot mustard & horseradish with his roast & so a Chicken Tikka redolent with the flavours of hot home ground mustard and a hint of wasabi, chargrilled in the tandoor.

MAIN DISHES

BOMBAY FISH PIE (Pee to a local Deshi Mumbaiwalla!!!)

As above we will use any of the fish in season currently in Britain from fillet of Bream, Lemon sole, Gurnard and others coming in as the month progresses to make this pastry delight which, we as kids enjoyed in a very Bakery dominated Bombay at one time. Fish blended in a spiced rich cream sauce, filled in flaky pastry, baked & served with light curry sauce.

PS when buying lemon sole from mid April please ask to make sure they are not roeing, as this is happening due to high demand and it depeltes our national stocks

GRILL-LED SWAARDPISH & PHRIED BOTATOE (Or Grilled Swordfish & Fried Potato to you!!)

Sustainable sourced Swordfish from the Indian Ocean, marinated lightly to retain its own flavours, skewered and chargrilled & served with spiced potato wedges

MANGO HONEY & GINGER GLAZED BELLY OF PORK

Liz Bateman from Hazeldene Farm in the Chiltern Hills is one of the only few farmers breeding the rarest British pig, The English Lop. Those of you who have had our pork vindaloo know what I am talking about here in terms of flavour and taste. Belly is marinated and slow cooked, then glazed with a combination of mango relish, honey, ginger & chilli, served with a soft steamed rice with crisp fried garlic.

VEGETABLE PLATTER

Served as a Thali the Indian Platter with little bowls. This month the British season will boast fresh cauliflower, Red Duke of York Potatoes, Purple sprouting Broccoli, Asparagus, Curly Kale, Savoy cabbage and many others as spring gains a foothold. We will serve you a platter with any two seasonal preparations, plus a lentil, steamed rice, chappati, a beetroot samosa, mini papads & raita for you to enjoy the Best of British.

This offer does not apply to any other discounts or offers. Available: 12-3pm & 6:15-7:30pm

A discretionary 12½ % service charge will be added to your final bill for your convenience