

THE TWISTED BRIT' MENU



ANY ONE STARTER & ONE MAIN COURSE WITH A GLASS OF COBRA BEER £16.95

ANY ONE STARTER £5.25

ANY ONE MAIN COURSE £14.50

STARTERS

MASALA FRIED FISH & CHIPS

Goujons of seasonal white fish from the Cornish Coast, marinated in a light red masala, rolled in semolina, fried and served with spicy potato wedges & cumin flavoured mushy peas

SMOKED SALMON & TUNA CAKE

Smoked native Orkney salmon blended with Cornish Albacore tuna, crushed potato minced green chilli & crushed pepper, formed into cakes, rolled in semolina and fried, served with cinnamon flavoured tomato sauce.

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

BOMBAY STEAK & KIDNEY PIE

Chopped Aberdeen Angus beef and lambs kidneys cooked with minced onions, ginger-garlic, spices and chilli, folded into puff pastry squares and baked

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

PHRIED PHISH

FILLETED SEASONAL WHITE FISH IN BEER AND CHILLI BATTER

Fillet of Seasonal white fish from Indian Queens in Cornwall, dipped in a chilli & ginger enhanced beer batter, fried and served with spiced potato wedges and Café Spice Tartare sauce.

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 flavours and taste. Belly is marinated and slow cooked, then glazed with a combination of mango relish, honey, ginger & chilli, served with soft steamed rice & 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, chapatti, a beetroot samosa, mini papads & raita for you to enjoy the Best of British.

Fish in season now! Pollock, Whiting, Bream, Turbot, Cod. All of these are great and we will use whatever the boat lands

This offer does not apply to any other discounts or offers.

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