

THE ART

Artist - Isabel Martin

Title - "Bless The Queen"

Medium - print

Size - 1700 x 1300

Queen Victoria, Empress of India, and the Maharajah of Jammu and Kashmir, look sideways at each other with suspicion to reveal the distrust between the British Raj and its colonial subjects. The yellow backdrop for Victoria ironically symbolizes the saying "The Empire on which the sun never sets", while fiery red for the Maharajah speaks of courage and revolution. This audacious Indian royal, paintbrush in hand, has splattered the Queen in a non-violent protest against colonial might.

SHARE PLATES - SMALL & LARGE

broken samosa (VEG) with bel puri (puffed rice salsa) & two chutneys	8.9 / 13.9
masala peppers (V/VEG) spiced amchoor roast peppers with tomato sauce & cashew cream (VEG). or with Indian cottage cheese (V)	10.9 / 15.9
black lentil dahl (V) with green beans, toasted coconut, tomato & green chili ..	8.9 / 13.9
potato paneer and spinach dumpling (V) in cashew sauce with coriander, roast cashews, green onion, chili & chaat masala	10.9 / 17.9
dressed eggplant (VEG) dusted eggplant with sesame sauce, pomegranate syrup, mint & tamarind chutney	9.9 / 14.9
street cauliflower (V) turmeric masala cauliflower, kipfler potatoes & peas with Indian salsa, coriander & coconut chutney	9.9 / 16.9
palak (V) spinach & fenugreek curry with Indian cottage cheese, green beans & fried spices	11.9 / 17.9
chicken tikka , tandoor chicken with curry leaf & cumin yoghurt, cucumber & mint.	11.9 / 19.9
british butter chicken , tandoor chicken in spiced fresh tomato, fenugreek leaf & cashew sauce with cream and sweetness	12.5 / 19.9
indian butter chicken , tandoor chicken in spiced fresh tomato, fenugreek leaf & cashew sauce with no sugar	12.5 / 19.9
royal chili squid salad of spiced chili squid, fennel tips, radish and coriander with mango dressing	14.5 / 29.9
coconut barramundi in turmeric curry with lime leaf, snow peas, toasted coconut, spring onion & ginger	15.8 / 26.5
prawn biriyani chili masala prawn and basmati rice with fresh tomato, peppers, caramelised onion, mint and toast almonds	14.9 / 22.5
the herds mens' pie , goat curry with peas, mashed potato, caramelised onion, curry leaf & chaat masala	14.9 / 25.9
persian lamb , shoulder curried with red chili, cinnamon, cloves & cardamom with cranberry & pomegranate molasses	11.9 / 19.9
korma & mango salsa , lamb curried with turmeric, cashew, cream, green cardamom & garam masala with green mango & pickle shallot salsa	11.9 / 19.9
tinder beef , hot curry with cardamom, lime leaf & cinnamon with turmeric kipfler potatoes & seasoned yoghurt	11.9 / 19.9
raj duck , salad of chopped duck leg, spinach, orange, fennel, chili, radish coriander, mint & green onion with tamarind dressing	15.5 / 24.9
madras duck , duck leg with curry of tomato, chilli, nutmeg, cardamom, aniseed, cumin & cinnamon with fresh pear pepper & mint chutney	15.5 / 24.9
basmati rice (VEG)	3
pappadam (VEG)	3
garlic or plain nann (V)	3
cheese nann (V)	4.5
kulcha naan stuffed with cranberries, pistachio, mint & salt (V)	5
british fresh pineapple date chutney (VEG)	4
british green chutney (VEG)	3
british coconut chutney (VEG)	3
british spiced yoghurt (V)	3
raita (V).....	3
boondi (chick pea) raita (V)	3

we keep our menu small and fresh using local produce whenever possible

V = Vegetarian

VEG = Vegan

GF = Gluten Free