

À LA CARTE MENU

STARTERS

Soup of the Day (v) Please ask your server for today's special	11	Dorset Crab Cakes (s) Corn coleslaw, tomato chutney	12
Seafood Bouillabaisse Soup Cherry tomato bruschetta	11	Bistro Samosa Chaat (v) Onion, tomato & coriander salsa, duo of chutney – tamarind & mint, crispy vermicelli	11
Tomato & Bell Pepper Soup (v) Garlic toast	10	Classic Caesar Salad Grilled chicken/chicken tikka/smoked salmon/ anchovies	12
Prawn Tempura Creamy spicy baby gem salad, samphire & gari	13	Taj Cobb Salad Roast chicken, streaky bacon, egg, avocado, baby gem lettuce, roasted tomatoes, olives & lemon mayo	12
Seekh Kebab Peppered hummus, sumac onion, grilled pita, fresh mint salad	12		

INTERNATIONAL CLASSICS

Duo of Fish & Chips Traditional & spiced butter fried filets of fish, sweet potato fries, house salad & duo of sauces (classic tartare & mango chutney)	18	Scottish Salmon Caper beurre blanc	22
Angus Fillet Steak (225g) Classic jus	26	Corn Fed Chicken Breast Harissa cream	19
		Prime Ribeye Pepper sauce	24

ACCOMPANIMENTS

Creamy mash (olive/truffle/classic)	4	Garlic scented sautéed spinach	4.5
Honey mustard baby potatoes	4	Steamed seasonal vegetables	4.5
Fat chips	4	Sweet potato fries	4.5
Skinny chips	4	Salt & pepper grilled asparagus	4.5

BETWEEN BREADS *with your choice of chunky chips or skinny fries & house salad*

The Taj Burger Crafted Angus beef burger, baby gem lettuce, Roma tomatoes, bacon, gherkins, aged cheddar & glazed onions	18	The Royal Club Sandwich White bread with chicken salad, ham, seasoned hard-boiled egg, glazed ham, vegetables, mesclun salad & cheddar cheese <i>Vegetarian option available (v)</i>	18 16
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(s) – May contain fragments of shells

(v) – Suitable for vegetarians

Before placing your order, please let us know if you have any food allergies or special dietary requirements.

A 12.5% discretionary service charge will be added to your bill.

PASTA & RICE

Shellfish Risotto (s)	20	Wild Mushroom Risotto (v)	16
Creamy tomato Arborio rice with jumbo prawns, mussels, crab meat, fresh basil & parmesan		Parmesan shavings, Enoki garnish & mushroom pâté	
Gnocchi (v)	14	Spaghetti	16
Fresh basil pesto, feta crumble, rocket & toasted pinenuts		Bolognese, oregano, tomato sauce & parmesan	
		Penne All'Arrabbiata (v)	14
		Penne in tomato and basil sauce with chilli flakes	

INDIAN DISHES

Masala Seabass	18	Aloo Gobi (v)	16
Indian spice marinade, grilled asparagus, cumin potatoes, mint chutney		Classic potato & cauliflower with onion tomato masala & fresh coriander	
Chicken Tikka Masala	19	St. James' Biryani	
Indo-British classic of spiced chicken tikka in tomato gravy, pounded spices & fresh coriander		Aromatic rice slow cooked with Indian spices	
Lamb Rogan Josh	20	Choice of Chicken	22
Boneless lamb slow cooked with yoghurt and traditional Indian spices		or Mixed Vegetables (v)	20
Paneer Saagwala (v)	16	Daal Tadkewali (v)	15
Tempered creamy spinach with Indian cottage cheese		Simmered yellow lentils tempered with onion, garlic & tomato	

ACCOMPANIMENTS

Indian griddle bread – naan (plain/butter/garlic & coriander)	3.5	Steamed rice	3.5
Plain parathas/chapatti/methi paratha/palak paratha	4	Cucumber raita	3
		Indian salad	3
		Poppadoms, pickles & chutney	2



BISTRO

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