Starters

TUNA TARTARE DF
Avocado, pickled ginger, wasabi mayo, micro cress / 13.00

FIG & PARMA HAM SALAD
GF DF / 13.00

SOUP OF THE DAY
Please ask your server / 10.00

HEIRLOOM TOMATOES GF
Burrata, asian pesto, roasted pine nuts / 12.00

FIVE BEANSPROUT SALAD VG GF
Blueberries, sunflower seeds, kumquat salad, lime mustard vinaigrette / 12.00

MINI SAMOSA CHAAT
Onion, tomato & coriander salsa, duo of chutney – tamarind & mint, crispy vermicelli / 11.00

ANTIPASTI PLATTER GF
with smoked salmon / 12.00
(V vegetarian option available)

The Mains

KADAI PANEER GF
Paneer and bell peppers with freshly ground Indian spices / 20.00

ALOO GOBHI GF
Potato and cauliflower cooked in onion & tomato masala / 20.00

YELLOW DAL TADKA
Yellow lentils tempered with cumin, garlic & fresh coriander / 16.00

MALABAR PRAWN CURRY GF
King prawns cooked in spiced coconut sauce / 20.00

YORKSHIRE BEEF FILLET
Baby vegetables, cherry vine tomatoes, red wine sauce / 23.00

CHICKEN TIKKA MASALA GF
Boneless chicken cooked in a tandoor, served in a subtly spiced tomato cream sauce / 20.00

CORN FED CHICKEN
Baby corn, tenderstem broccoli, jus / 21.00

PAN FRIED SALMON FILLET GF
Crushed pumpkin, grilled asparagus, olive & tomato salsa / 22.00

MEDITERRANEAN LAMB CHOPS
Asparagus & lime couscous salad / 23.00

CLASSIC MARGERITA / 18.00
Add: chicken tikka | salami | bell peppers | olives | mushrooms | sundried tomato | +2.00 each

CHILLI GARLIC PRAWN LINGUINE
Fresh cherry tomatoes & olives / 18.00
(V vegetarian option available)

ROYAL HERITAGE BEEF BURGER
Fried egg, Red Cheddar, fresh tomato, sweet potato chips and house salad / 18.00

GRILLED HAM & CHEESE SANDWICH
Multi-grain bread, sweet potato chips and house salad / 16.00

Small Plates

GOAT’S CHEESE STUFFED BABY BELL PEPPERS GF / 6.00

SMOKED SALMON CROSTINI / 6.00

PEPPER HOMOUS WITH GRILLED PITA V / 6.00

CHICKEN FAJITA BAO BUN WITH GUACAMOLE / 6.00

Burrata chaat / 6.00

CRISPY SOFT SHELL CRAB WITH MINTED MAYO / 6.00

Sides

(5.00 each)

House salad
Truffle spiced fries
Seasonal grilled vegetables
Plain/ Methi/ Palak paratha
Steamed rice
Papadums with chutney

Seasonal Desserts

LEMONGRASS & LIME CRÈME BRÛLÉE
9.00

PISTACHIO DARK CHOCOLATE MOUSSE
9.00

FRESH FRUIT PLATTER
9.00

V Suitable for vegetarians  VG Vegan-friendly  GF Gluten-Free  DF Dairy-Free

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.
**CHAMPAGNE & SPARKLING**

125ml Bottle

Laurent-Perrier Brut La Cuvée  15.00  90.00
Laurent-Perrier Rosé  18.00  105.00
Prosecco DOC Special Cuvée Millesimato  9.50  45.00

**WINES**

<table>
<thead>
<tr>
<th>(vg)</th>
<th>vegan</th>
<th>(o) organic</th>
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<tbody>
<tr>
<td>175ml Bottle</td>
<td>250ml Bottle</td>
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**ROSE**

Côtes de Provence, Château Gairoird Rosé (o) 10.00 13.00 38.00

**WHITE**

Chablis Louis Moreau (vg) 12.00 16.00 47.00
Pinot Grigio Della Luna Terrazza, Trentino-Alto Adige 10.00 12.00 35.00
La Val Orbello Albariño Rias Baixas (vg) 10.00 12.00 35.00
Kendall-Jackson Vintner’s Reserve Chardonnay 13.00 16.50 49.00
Bischoffliche Riesling (vg) 11.00 15.00 44.00
Dourthe No.1 Sauvignon Blanc Bordeaux (vg) 12.00 15.00 45.00

**RED**

Veramonte Carmenère, Colchagua Valley (o) 9.50 12.00 34.00
Fat Bastard Pinot Noir Thierry & Guy, France 10.00 12.00 36.00
Chianti Conti Serristori DOCG, Italy 10.50 12.50 37.00
Bodegas Ontañón Rioja Crianza, Spain 10.50 12.50 37.00
Hunuc Organic Malbec (o) 11.00 13.50 40.00
Tenuta Vitalonga Elcione Merlot, Umbria, Italy 13.50 17.50 51.00

**BEERS & Ciders**

Draught Beers

<table>
<thead>
<tr>
<th>Pint</th>
<th>¾ Pint</th>
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<tbody>
<tr>
<td>Freedom “St. James’ 3.75 7.50</td>
<td>Court” Lager</td>
</tr>
<tr>
<td>Freedom “St. James’ 3.75 7.50</td>
<td>Court IPA</td>
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Bottled Beers (330ml)

Peroni | Kingfisher | Portobello Pilsner | Portobello Pale Ale | Guinness / 6.50
Lucky Saint - Alcohol Free / 6.50

Ciders (500ml)

Cornish Gold Cider / 7.50

**Real Kombucha**

Royal Flush (Darjeeling)
Notes of rhubarb, white peach and almonds / 6.50

Dry Dragon (green tea)
Light and fruity with notes of grapefruit and lemon / 6.50

**Mocktails, Super Juices & Smoothies**

*Increase your energy and mood with our curated selection of delicious, nutrition-packed blends*

**Detox**

Lime, cucumber, New London Light Non-Alcoholic spirit / 6.50

**Boost 🍧**

Matcha water, green apple and soda / 6.50

**Re-Energize**

Tropical pineapple cold press juice, coconut, ginger / 6.50

**Glow**

Chai tea of India, passionfruit, Royal Flush Kombucha / 6.50

**Destress 🍊**

Beetroot extract, choco-honey water and ginger ale / 6.50

**Classic Cocktails**

Old but Gold

Dry Martini 🍊
Martini cocktail
Gin or Vodka, Dry Vermouth, twist or olive / 14.00

Old Fashioned 🍊
Bourbon, sugar & bitters / 15.00

Manhattan 🍊
Bourbon, Sweet Vermouth & bitters / 15.00

TOM COLLINS 🍊
Gin, lemon, sugar & soda / 14.00

*2 for 1 Happy Hour Drinks (4-6pm daily)*
Offer excludes wine sold by the bottle.
- The Collection You Will Love -

Treasure for an investigative mind

**NO BOTHER**
Whitley Neill Gin, honey, peach, citrus juice, Chartreuse / 14.50

**221B**
Bulleit Bourbon, Vermouth blend, Bénédictine D.O.M., Cointreau / 16.00

**STAYIN’ ALIVE**
Bermuda rum, Pampero Especial, anise, mint, Matcha & basil syrup, apple juice & lime / 15.50

**RUSTY**
Johnnie Walker Black Label, Drambuie, Absinthe & smoked bitters / 15.50

**GOLD NUGGET**
Grey Goose, St-Germain, ale, apple and raspberry shrub, Suze / 15.50

**MINI-GIANT**
Gin infused olive leaves, sherry, bitters, Dry Vermouth, sea water / 16.00

**LIGHTHOUSE**
Talisker 10, peat, Oolong tea, Noilly Prat & soda / 16.00

**FRIDAY**
Ketel One, coconut water, spiced lime cordial / 15.00

**FOREVER YOUNG**
Casamigos Tequila Blanco, coffee, Amaretto, vanilla, Frangelico, Vanilla / 16.00

**OH ROMEO**
Tanqueray, Essentiae Rosolio, aperitif bitter, orange, Champagne / 16.50

**SPEAK UP**
Ketel One Citroen, elderflower, berries & Prosecco / 15.50

**SNITCH ME**
Tanqueray 10, lychee, green apple, lemon, egg white & soda / 15.00