

Pan Asian winter spice menu

CHRISTMAS 2018

Available from 5th December – 5 January including New Year's Eve
Please note: We will offer a pizza menu only on 22nd, 23rd and 27th December
Kitchen closed 24th, 25th and 26th December

Sharing nibbles | 9.95

Spicy prawn crackers, fresh baked flatbread, curried parsnip crisps.
With Cambodian sweet palm sugar/peanut and pineapple/chili/lime dipping sauces

Deep fried crispy Biryani rice cakes (V) | 6.95

With fresh mint raita and homemade mango/pineapple chutney

Tartare of finest Yellowfin tuna | 8.95

Sesame/chili/wasabi cream, pickled ginger and prawn crackers

Crispy confit belly of outdoor reared Dartmoor pork | 7.95

With black rice vinegar caramel and mint/coriander salad

Carpaccio of smoked duck breast | 8.95

Fresh fennel/orange/herb salad with Chinese style dressing

Mains

Fragrant Thai green chicken curry | 15.95

Intensely spiced homemade classic Thai dish.
With free range kaffir lime marinated and chargrilled chicken breast.
Served with sticky coconut rice and green bean/cucumber salad

Marinated cod loin and St. Ives Bay scallop laksa | 19.95

Malaysian inspired 'fish soup' of lemongrass and aromatics
with whole centre loin of spiced butter poached cod and scallops.
Served with sticky coconut rice and green bean/cucumber salad

Aromatic crispy duck on Szechuan style teriyaki noodle broth | 16.95

Finished with toasted sesame, cashew and coriander and Kimchi salad

Red lentil Daal with onion/fenugreek beignet (V) | 13.95

Medium spiced vegetable lentil curry finished with deep fried onion/fenugreek beignet,
onion crisps and homemade paneer cheese.
With butternut squash and tamarind masala, sticky rice and homemade peshwari naan

Slow braised Dartmoor shin beef rendang | 17.95

Intense and spicy, sweet and sour coconut and lemongrass curry with melt-in-the-mouth shin beef.
Served with sticky rice and green bean, cucumber and lime salad

Desserts

Crispy filo pastry caramelised banana crème cup | 7.95

With salted peanut ice cream, warm toffee and zingy lime curd

Asian inspired trio of sorbet/ice creams | 7.95

Kumquat marmalade and stem ginger ice cream, star anis scented chocolate sorbet and coconut/lime zest sorbet.

Served with ginger tuile

Lychee Belle Helene | 7.95

Gently poached lychees with hint of rose. With light sponge, Chantilly cream and spiced warm chocolate sauce

Cardamom scented 'Kulfi' and espresso | 5.95

Festive take on our classic ice cream/coffee combo

FULL PIZZA MENU ALSO AVAILABLE

Please note: a pre-order is required for parties of 10 and over