



THE SPICE GALLERY

DELI, BAR & RESTAURANT

SMALL PLATES DELICIOUS BITES & SHARED FLAVOURS

Tandoori Salmon (gf) 12

Yoghurt, cream, Indian spices, lime leaf

Chicken Tikka (gf) 12

Cream cheese, garlic herbs, chilli, smoked paprika, red onion

Satay Skewers (gf) 12

Grilled chicken breast, homemade peanut sauce, lime soy, fresh ginger

Honey Hot Wings 10

Charred wings, glazed with hot/honey & chilli sauce, sriracha sauce

Beetroot Hummus (v)(vg) 8

Chickpea, tahini, beetroot, warm pitta bread

Grilled Asparagus (gf) 10

Poached egg, Indian spiced hollandaise, bacon and bread crumbles

Tempura Avocado (v)(vg)(gf) 10

Golden onions, black sesame, mango salsa

SALADS FRESH FLAVOURS & CUSTOM TOPPINGS

Blue Cheese (v)(gf) 17

Baby mixed leaves, avocado, cherry tomatoes, cucumber, boiled egg, stilton

Fresh Papaya (v)(vg)(gf) 17

Green papaya, bean sprouts, palm sugar, peanut sauce

Buddha Bowl (v)(vg) 17

Quinoa, avocado, edamame, baby leaves, cherry tomatoes, kale

TOPPINGS

Satay Chicken (gf) +2

Chicken Tikka (gf) +2

Teriyaki Salmon +2

MAINS & CLASSIC A FEAST OF FLAVOURS & COMFORT

Korean Pork Belly (gf) 20

Honey BBQ sauce, butternut squash & pok choy

Whole Seabass (gf) 25

Arabic style, za'atar spice, lemon tahini sauce

Malay Spicy Prawn Curry (gf) 18

Chilli, pok choy, sweet potato, jasmine rice

Atlantic Cod in Beer Batter 20

Fresh minted pea purée, homemade tartar sauce, triple cooked chips

Stuffed Aubergine (v)(vg)(gf) 18

Masala tofu scramble, butternut squash puree

Tandoor Makhani (gf) 18

Chicken thighs, creamy tomato & honey gravy, cumin, coriander & garam masala spices, mango chutney, papadam

SIGNATURE STEAKS

21-Day dry aged beef, triple cooked chips, tenderstem broccoli

8oz Fillet 30

(227g)

10oz Ribeye 33

(284g)

SAUCES

Black Peppercorn +2

Bearnaise +2

Chimmichuri +2

Garlic Butter +2

BAO & BURGER PAIRED WITH YOUR FAVOURITE SIDE

Duck & Golden Plum 18

Two hoisin & crispy duck bao, freshly pickled herbs, spring onions

Crispy Chicken Satay 18

Two satay & crispy chicken bao, freshly pickled herbs, hot/honey & chilli sauce, sriracha sauce

Bacon & Chilli Cheese 20

Angus beef patty, cooked medium, lettuce, pickles & tomato chilli jam, onion, triple cooked chips

SIDE PLATES

Mac & Cheese (V) 5

Pok Choi (V)(VG) 5

Seasonal Salad (V)(VG) 5

Triple Cooked Chips (V) 5

Jasmine Rice (V) 5

Fresh Naan (V) 3

SWEETS

Passionfruit Cheesecake 8

Mango puree

Hot Chocolate Fondant 9

Vanilla ice cream

Ice Cream & Sorbet 6

Choice of 3 scoops

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens are available on request. A discretionary service charge of 12.5% will be added to your bill, this will be shared among the team who prepared and served your food today. We accept all major credit and debit cards supported by valid PIN. We are a cashless restaurant. All prices are in £ and inclusive of VAT