

The Curry Room at The Governor's

Table Service

Poppadoms, homemade lime pickle, apricot chutney, mint raita



Jalpaan / Starters

Kakori beef kebabs

chaat masala, fresh mint chutney, cucumber raita

Tandoori flavoured chicken samosas

crisp pastry, tamarind dipping sauce, fresh coriander

Keralan-style Guernsey lobster

saffron masala cream, fresh garlic, capers, chopped tomato

Mango spiced scallops

fresh local scallops, mango, chilli and garlic paste, lemongrass butter

Spiced chilli crab

burnt lime, prawns with red chilli flakes, kari patta rice, pineapple salsa, tamarind

Homemade paneer tikka (v)

garlic and ginger paste, fresh lemon, pickled cucumber ribbons, red onion

Dhal soup (v)

red lentils, fresh mint and nut raita, garlic and black pepper naan



Mukhya Bhojanan / Main Course

(all curries are served with basmati rice, Chef's vegetable side dish and traditional Indian bread)

Citrus scented beef curry

coconut milk, curry paste, orange rind, roasted peanuts

Traditional Natal lamb curry

(Your choice of medium or hot)

fresh tomato, green chilli, ginger, garlic, fennel and succulent lamb

Butter chicken

North Indian style, simmered in saffron butter, chilli and coriander cream

Chicken and prawn curry

chilli, tomato and cream sauce, rice wine vinegar, fenugreek

Bengal fish curry

tomato based, fresh fish, fried aubergine, spring onions

Goan lobster curry (supplement of £5)

a favourite South Indian dish, simmered in a tomato and coconut sauce

Vegetable korma (v)

fried paneer, sautéed onion, peppers, peas and mushrooms, creamy curry sauce



Mistaan / Dessert

Bea Tollman's vanilla cheesecake

strawberry compôte

Traditional trifle

Indian influenced ice cream

rosewater and cardamom, pistachio and honey, coconut

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The art of spicing in Indian cuisine is arguably the most sophisticated and complex in the world. In other cuisines, spices tend to be used in isolation or in simple combinations. Indian cooking relies on an intimate knowledge of the way spices work together. Aside from flavour, it is important to consider the texture, the sequence in which the spices are added and how long they are cooked for.

The menu has been influenced by Mrs Tollman and Kevin Joseph, our Executive Head Chef at The Oyster Box in South Africa and expertly prepared by Japhia Ellaya to give you a selection of the finest Indian cuisine recipes from around the world.

Our perfect wine selection to enhance your experience

with your starter:

Blend, Bouchard Finlayson Blanc de Mer 2016 (175ml)
Western Cape, South Africa

or

Shiraz, Beyond the River 2016 (175ml)
South Eastern, Australia

with your main course:

Pinot Gris, Escarpment, "The Edge" 2016 (175ml)
Marlborough, New Zealand

or

Malbec, Tributo Single Vineyard 2015 (175ml)
Colchagua Valley, Chile

with your dessert:

Moscato, Chocolate Box, Australia (150ml)

**3 courses £45
Including wine flight £68**

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus. If you require information on the allergen content of our dishes please ask a member of staff and they will be happy to help you.

If you have any special dietary requirements please inform your waiter

All food and beverage prices are subject to a 10% discretionary service charge.