

The Cuisine of South India

Geographical and cultural influence on the regions cuisine, South India has a hot humid climate and all its states are coastal. Rainfall is abundant and so is the supply of fresh fruit, vegetable and rice. Andhara Pradesh produces fiery, Andhar cuisine which is largely vegetarian yet has a huge range of seafood in its coastal area. From Kerela comes malabari cooking, with its repertoire of tasty seafood dishes. Hyderabad is home of the Nizams (ruler of Hyderabad) and regal Nizami food is rich and flavourful with tastes ranging from spicy to sour to sweet. Bangladeshi food is full of spices and herbs. South Asian cuisine is perhaps the hottest of all Indian food.

Be a guest at Flute, relax, entertain or simply enjoy whilst intuitively attentive staff enhance your dining experience. Sharing a relaxed meal with family friends or colleagues is one pleasures of life and we hope you find Flute Signature restaurant to be your oasis, just as many of our regulars do.

Our pledge is a simple one to provide discerning diners with vintage Indian Cuisine and classic dishes from the subcontinents lavish gastronomic history.

Enjoy your food, enjoy the service, enjoy the experience.

Family run Restaurant established 2011

Ⓞ Gluten Ⓜ Nuts Ⓛ Dairy/ eggs/ cheese
🦀 Crustaceans 🐟 Fish 🌱 Vegetarian

*Management reserve the right to refuse
admission or service at their discretion.
VAT included in all prices where applicable.
Major credit & debit cards accepted.*

Appetisers

PICKLE TRAY 	2.00
PAPPADOM (Vegan) 	0.90
SPICED POPPADOM (Vegan) 	1.00
KING PRAWN BHUNA PUREE  	5.10
King prawn cooked in bhuna style spices and served on a puffy bread.	
KEEMA CHAT PUREE 	4.70
Minced lamb & chicken cooked with chat spices and served on a puffy bread.	
GARLIC ALOO CHAT (Vegan) 	4.50
Diced aloo cooked in a rich infused thick sauce.	
CHAT PURI  	4.70
Diced chicken or prawns cooked in a rich bhuna style sauce & served on a roti (Indian fried pancake).	
ONION BHAJEE (Vegan) 	3.95
Crispy onions deep fried in a coating of gram flour batter.	
VEGETABLE SAMOSA (Vegan)  	3.95
Triangular pastry stuffed with savoury vegetables and deep fried.	
MEAT SAMOSA 	4.10
Triangular pastry stuffed with savoury lamb or chicken and deep fried.	
CHICKEN PAKORA 	4.50
Succulent pieces of chicken coated in a light batter.	
PRAWN COCKTAIL 	4.10
Prawns coated with cocktail sauce over a bed of fresh mixed lettuce.	
SHAMI KEBAB  	4.50
Delicately spiced minced lamb & chicken, pan fried, topped with omelette and served with green salad.	
SHEEK KEBAB 	4.10
Traditional skewer of minced lamb & chicken blended with spices & fresh herbs.	
NARGIS KEBAB 	4.50
Minced lamb & chicken, wrapped around a hard boiled egg then roasted in the tandoori.	
TANDOORI CHICKEN 	4.20
Chicken on the bone, marinated in tandoori spices & roasted in the tandoori	
CHICKEN TIKKA 	4.10
Tender pieces of chicken marinated in spices & roasted in the tandoori.	
LAMB TIKKA 	4.50
Tender pieces of lamb marinated in spices & roasted in the tandoori.	
TANDOORI MIXED KEBAB 	4.95
A royal assortment of delicious chicken tikka, lamb tikka & sheek kebab.	
TANDOORI FISH  	5.10
Telapia off the bone, marinated in tandoori spices and natural yoghurt then roasted in the tandoor and served with a green salad.	
GARLIC MUSHROOMS STIR FRY (Vegan) 	3.95
Sauteed with fresh garlic & mild spices, served with a fresh green salad.	
SHASHLIK (CHICKEN TIKKA OR LAMB TIKKA) 	4.95
Tender pieces of chicken or lamb marinated and served with grilled onions, tomatoes and capsicum.	
KING PRAWN SHASHLIK  	5.50
King Prawns marinated and served with grilled onions, tomatoes & capsicum.	
PANEER TIKKA  	5.10
Cubes of Indian Cheese marinated in a special tandoori sauce & roasted in the tandoori.	

Fusion Appetisers

- SALMON TIKKA**  5.50
Delectable Scottish salmon, subtly marinated in tantalising spices tenderly grilled in a clay oven.
- PANEER PAKORA**  4.50
Succulent pieces of paneer coated in a light spicy crispy batter.
- RAJA SCALLOPS KEBAB** 6.50
King scallops tawa fried in olive oil with garlic, capsicum, onion lemon juice and chat masala, creating a robust and spicy flavour.
- STUFFED PEPPER** 4.50
Lightly spiced grilled pepper stuffed with chicken or lamb.
- DUCK SHASHLIK** 5.50
Tender pieces of duck marinated in authentic herbs & spices, barbecued in the clayoven served with chunks of grilled capsicum, tomatoes & onions.
- TAWA MACHLI (SEABASS)** 5.50
Fillet of seabass marinated in ground cardamom powder, kashmiri chili powder, onions and a ginger and Garlic paste, lightly pan fried.

New Signature Appetisers

- CRISPY PRAWNS (DINE IN ONLY)**   5.95
King prawns deep fried with a light crispy batter, tossed in chefs special sizzling sauce.
- CREAMY GARLIC KING PRAWNS**  5.95
Sauteed king prawns seasoned with salt, pepper and a touch of ground almonds, then simmered in garlic buttered cream sauce to a silky texture.
- SIZZLING CHICKEN** 5.10
Coated strips of chicken in a cornflour batter, stir-fried in onions, peppers, lemon grass, spring onions and laced With liquid seasoning.
- PANEER CHILLI STIRFRY**  5.10
Strips of Indian Cottage cheese stir-fried with green chilli spring onion, coriander and peppers in a tangy chilli relish.
- SHIKARI LAMB CHOPS (DINE IN ONLY)** 5.50
Lamb chops marinated in lime, ginger and garlic paste, turmeric, coriander, cumin and hung yoghurt. Cooked on skewers over traditional tandoori charcoal oven.
- MACHLI BORA (DINE IN ONLY)**   5.10
Delicately seasoned tuna mixed with potatoes, spring onions and coriander coated in breadcrumbs and shallow fried.
- MIRCHI MIRCHI** 4.20
Pepper roasted in tandoor, filled with mildly spiced vegetables.

Specialities Clay Oven

SHASHLIK ^D.....9.80

Tender lamb or chicken pieces marinated in authentic herbs & spices, barbecued in the clay oven served with chunks of grilled capsicum, tomatoes, & onions.

KING PRAWN SHASHLIK ^{C D}.....12.95

Succulent King prawns marinated in authentic herbs & spices, barbecued in the clay oven served with chunks of grilled capsicum, tomatoes, & onions.

MALI SATTER ^{D G}.....13.50

Combination of chicken tikka and lamb tikka and stir-fried with garlic, fresh mushrooms, served with a pathia sauce and a plain nan bread.

TANDOORI KING PRAWN ^{C D}.....11.95

King sized prawns marinated in natural yoghurt with fresh herbs and spices roasted on skewers and glazed in a tandoori oven.

TANDOORI CHICKEN (Half) ^D.....9.10

Chicken on the bone, marinated in tandoori spices and natural yoghurt then roasted in the tandoor and served with a green salad.

TIKKA (CHICKEN TIKKA OR LAMB TIKKA) ^D.....8.95

Tender pieces of lamb or chicken marinated with mild spices roasted in the tandoor and served with a green salad.

TANDOORI MIXED GRILL ^{D G}.....11.95

An assortment of tandoori delicacies consisting of tandoori chicken, lamb chop, chicken tikka, sheek kebab and tandoori king prawn, accompanied by green salad and nan bread.

SALMON TIKKA ^{C D}.....11.95

Delectable fillets of British salmon subtly marinated in tantalising spices and tenderly baked in clay oven.

TANDOORI FISH ^{C D}.....10.95

Telapia off the bone, marinated in tandoori spices and natural yoghurt then roasted in the tandoor and served with a green salad.

DUCK TIKKA SHASHLIK ^D.....12.95

Succulent duck marinated in authentic herbs & spices, barbecued in the clay oven served with chunks of grilled capsicum, tomatoes, & onions.

PANEER TIKKA ^{V D}.....10.95

Cubes of Indian Cheese marinated special tandoori sauce & roasted in the tandoori.

^G Gluten ^N Nuts ^D Dairy/ eggs/ cheese
^C Crustaceans ^F Fish ^V Vegetarian

Food Allergies and Intolerance:

Before ordering please speak to our staff about your requirements, for any questions regarding the allergen contents of specific dishes.

Some dishes may contain traces of the following allergens:
eg. Wheat, Gluten, Nuts, Sesame Seeds, Dairy, Milk, Eggs, Mustard and Fish.

Flute Signature Seafood Dishes

- NIMBU CHINGRI**  10.95
Fresh tiger prawns marinated in lime juice, garlic and ginger then cooked with onions, green chillies, tona nimbu, turmeric and fresh coriander. Exquisite!
- NAWABI SALMON**  11.95
Fillets of salmon coated in a rich & spicy sauce grilled/roasted in a clayoven & then simmered in a luscious peppercorn & creamy sauce.
- JAAL MASS BHUNA** 9.95
Bangladesh fish from the northern province of Sylhet, lightly spiced & cooked with onions, tomatoes, green chillies & capsicum, cooked in a spicy sauce.
- KARAHI FISH** 9.95
Lightly fried Bangladeshi fish cooked with a blend of fresh herbs, cumin & paprika, tossed in a karahi with onions, peppers & tomatoes. This dish is served in Medium sauce.
- KING PRAWN SIZZLER (FROM CHITTAGONG)**  12.95
Bhuna style tandoori King prawns cooked in chef special spices, served on a sizzler, creating a mouth-watering aroma.
- SALMON PODINA**  11.95
Salmon fillets cooked to perfection with tomatoes, garlic, ginger, coriander and flavoured with fresh mint leaves.

For those with a sweet tooth!

- MASSALA** (contains nuts)  
Britains no 1 dish, we present our own exclusive recipe, containing and abundance of flavour, (mild dish).
- PASSANDA NAWABI** (contains nuts)  
Cooked with fresh cream, hung yoghurt and ground almonds, a very mild dish.
- BUTTER** (contains nuts)  
Strips of chicken tikka cooked in a deshi butter ghee sauce.
- MANGO DELIGHT** (contains nuts)  
Succulent chicken tikka prepared in tandoori then exclusively cooked with mango in a fresh cream sauce. A fairly mild creamy dish for those with a sweet tooth.
- MAKHANI** (contains nuts)  
Cooked with coconut, almonds, cream with a touch of spice similar to massala sauce with less sugar.
- CHICKEN TIKKA** 9.50 **LAMB TIKKA** 9.50
KING PRAWN 10.95 **VEGETABLE** 7.50
DUCK TIKKA 11.50

Flute Signature

- CHICKEN TARKA (AWARD WINNING) ^D.....9.10**
Thinly sliced chicken tikka stir-fried with peppers, spring onions, baby corn, baby carrots, infused with liquid seasoning and layered with a garlic tarka sauce. Delicious!
- CLEMENTINE DUCK ^D.....10.95**
Barbecued prime duck breast lightly covered with a refreshingly finesse orange flavoured sauce.
- MODHU MINTY LAMB ALOO9.10**
Tender chunks of lamb infused with honey and fresh garden mint, then slowly cooked with baby potatoes in a medium thick sauce. A mouth watering dish!
- GARLIC CHILLI CHICKEN ^D.....9.10**
Tender strips of chicken tikka cooked in fairly hot sauce flavoured with fresh garlic and fresh green chillies.
- SORISHA MURGH TIKKA ^D.....9.10**
Chicken marinated in a special tikka sauce, flame grilled and served with an exclusive sorisha sauce, prepared with fresh coriander and brown mustard seeds.
- MURGH PODINA ^D.....10.50**
Whole breast of chicken stuffed with spiced minced lamb, shallow fried in olive oil on a traditional Indian tawa, then cooked with fresh mint leaves, turmeric, cumin and coriander in a medium sauce.
- SILVER SEABASS ^{CA}.....10.95**
Seabass is served off the bone in a bed of spicy mixed vegetables, cooked in English mustard & delicately spiced with garlic, ginger paste. Comes in a tomato & vegetable sauce.
- KING PRAWN SHAHENSHA ^{CA}.....11.95**
Whole king prawns fried with the shell and cooked with pure butter ghee, stir-fried with chopped onions and 5 of chefs different special spices.
- LAMB CHOPS CHILLI FRY ^D.....10.95**
Tender Lamb chops marinated in chefs special spices and soya sauce. Stir-fried with fresh green chilli and coriander.

New Signature Mains

- GAON TIGER KING PRAWNS (DINE IN ONLY).....10.95**
Medium/hot tiger king prawn with tails on, cooked with green beans, onions, peppers, tomatoes and fresh coriander, with selected spices in a thick sauce.
- TAWA (DINE IN ONLY)**
Tawa dishes are cooked with onion, peppers, strongly spiced and herbs, served in a sizzling tawa.
- CHICKEN TIKKA ^D.....9.10** **LAMB TIKKA ^D.....9.10**
KING PRAWN ^{CA}.....10.95 **VEGETABLE ^{CA}.....7.95**
- GAON FISH JHOOL (DINE IN ONLY) ^{CA}.....10.95**
A full flavoured spiced Bangladeshi white fish cooked with chilli, Melange of colourful peppers, tomato and ajwain gravy enriched with tangy Shatkora.
- RELISH BAHARI (DINE IN ONLY) ^D.....9.95**
Prime morsels of chicken or lamb prepared in a velvety blend of fresh coriander relish with a slight infusion of garlic and ginger.
- KEEMA ALOO MATAR BALTI (DINE IN ONLY).....8.95**
Minced lamb simmered with strong authentic spices with potato and peas.

Chefs Recommendations

- ACHARI** (FROM NORTH BENGAL)  9.10
Succulent chicken or lamb, cooked with fresh garlic, ginger, mango pickle, exotic herbs and spices. *Quality Dining!*
- DUCK TIKKA ACHARI**  10.95
Succulent duck, cooked with fresh garlic, ginger, mango pickle, exotic herbs and spices.
- JHINGA ACHARI**  10.95
Succulent tiger prawns cooked with fresh garlic, ginger, mango pickle, exotic herbs and rich flavours.
- GOLDEN MURGH**  9.10
24ct not 9ct gold dish, with spring onions, chat masala and chefs own special sauce flavouring dressed with an omelette on top. *Taste the difference!*
- SELECT JALFREZI** (FUSION STYLE)  10.95
Tender lamb & chicken with tiger prawn cooked in a thick sauce with peppers, onions & fresh green chillies, producing a hot & spicy combination. *Beautiful!*
- SHATKORA (CHICKEN OR LAMB)** (FROM SYLHET)  9.10
Originating from our own region, a slightly tangy citrus grown only in the Sylhet area of Bangladesh. Cooked semi dry in pungent spices, enhances the circus flavours.
- BLACK VOLCANO** (FROM MADRAS)  9.50
Chicken or lamb cooked extensively with hot green chillies, fresh spinach herbs and spices and herbs to compliment, fairly hot. *Try it to believe it!*
- KING PRAWN VOLCANO**  10.95
King prawns on the shell. Extensively with hot green chillies fresh spinach herbs and spices and herbs to compliment, fairly hot.
- ALOO DAAN**  9.10
Pieces of chicken tikka cooked with minced lamb, roast capsicum and potatoes in a bhuna style dish medium spiced
- MURGI REZEELA SIZZLER** (FROM DELHI)  9.10
Marinated boneless chicken cooked with diced onion, fresh palok, extensively flavoured with chef special sauce.
- MURGI MASSALA**  9.50
Marinated tandoori chicken off the bone, cooked with onion fresh garlic, ginger and tomatoes mixed with minced lamb with boiled egg in a sauce made of a flavoursome selection of oriental herbs & spices.
- MR. N. MORRIS** (FROM SYLHET)  9.50
Succulent chicken or lamb garnished in a hot spicy naga (Bangladeshi chilli) sauce and then cooked in a moist consistency with fresh garlic, capsicum, coriander and spicy onions. *It will leave you wanting more!*
- KING PRAWN MR. N. MORRIS** (FROM SYLHET)  10.95
King prawns on the shell, garnished in a hot spicy naga (Bangladeshi chilli) sauce and then cooked in a moist consistency with fresh garlic, capsicum, coriander and spicy onions.
- MIX SHASHLIK BHUNA**  10.95
Tender pieces of lamb tikka & chicken tikka marinated in an authentic herbs and spices, barbecued in the clay oven served with chunks of grilled capsicum, tomatoes, and onions, then cooked in a medium bhuna sauce.
- TANDOORI KING PRAWN ROAST POTATO BHUNA**  13.95
King prawns marinated with herbs and spices, cooked on skewers in a clay oven & then cooked with roast potatoes, ginger, garlic,

Old School Indian

BHUNA

A combination of special blend of spices to provide a dish of medium strength and a rather thick sauce.

DHANSAK

Cooked with strong spices, thickened with lentils and pineapple with a sweet and sour taste.

DUPIAZA

Greater use of onions briskly fried with selected spices, bayleaves and fresh coriander.

SAGWALA

Cooked with selected spices and freshly chopped spinach and coriander.

MADRAS

A popular fairly hot dish originating from south India. Famous for its rich flavour prepared with fresh tomato puree.

KORMA

A delicate preparation of coconut, ground almond and fresh cream to create a mild sweet flavour.

ROGON JOSH

A beautiful combination of herbs and spices, garnished with peppers, tomatoes and onions to give a rich unique flavour.

VINDALOO






A very hot dish with garlic, ginger, tomato puree and black pepper to give it a rich hot flavour.






PATHIA

Sweet and sour dish cooked with garlic, lemon juice and tomatoes, slightly hot.

CEYLON

A spicy madras strength curry cooked with coconut and a wedge of fresh lemon.

CHICKEN	8.95
LAMB	8.95
TIKKA 	9.50
PRAWN 	8.50
KING PRAWN 	10.95
VEGETABLE 	7.95
DUCK.....	11.95
FISH 	10.95

 Gluten  Nuts  Dairy/ eggs/ cheese
 Crustaceans  Fish  Vegetarian

Food Allergies and Intolerance:

Before ordering please speak to our staff about your requirements, for any questions regarding the allergen contents of specific dishes. Some dishes may contain traces of the following allergens: eg. Wheat, Gluten, Nuts, Sesame Seeds, Dairy, Milk, Eggs, Mustard and Fish.

Balti Dishes

A north Indian dish cooked in authentic balti sauce and many more green spices and herbs, garnished with coriander .served in a traditional ' balti' dish.

SPECIAL BALTI chicken, lamb, prawn & king prawn 🦐.....	10.95
CHICKEN	8.95
LAMB	8.95
TIKKA ^D	9.50
PRAWN 🦐.....	8.50
KING PRAWN 🦐.....	10.95
KEEMA PEAS	8.95

Create you own balti by adding any available vegetable eg. Sag or Mushroom, Chana, Potato, £1.00p per item.

Biryani

Preparation of rice with saffron, bay leaves, tomatoes and herbs it is served with a vegetable sauce to make a complete dish. A ideal dish for the inexperienced in oriental cuisine.

FLUTE SPECIAL 🦐 ^D	11.95
(chicken tikka, lamb tikka, jhinga and chingri)	
TANDOORI CHICKEN ^D	9.50
CHICKEN	8.95
LAMB	8.95
CHICKEN TIKKA ^D	9.95
LAMB TIKKA ^D	9.95
KING PRAWN 🦐.....	10.95
PRAWN 🦐.....	8.50
VEGETABLE ^V	7.95
PANEER & ALOO ^V	8.95

^G Gluten ^N Nuts ^D Dairy/ eggs/ cheese
^C Crustaceans ^F Fish ^V Vegetarian

Food Allergies and Intolerance:

Before ordering please speak to our staff about your requirements, for any questions regarding the allergen contents of specific dishes.

Some dishes may contain traces of the following allergens: eg. Wheat, Gluten, Nuts, Sesame Seeds, Dairy, Milk, Eggs, Mustard and Fish.

English & Continental

Served fresh green salad

PLAIN OMELETTE & CHIPS  	6.95
MUSHROOM OMELETTE & CHIPS  	8.95
SCAMPI & CHIPS 	8.95
CHICKEN NUGGETS & CHIPS 	8.95
FISH FINGERS & CHIPS  	8.50

Companion Dishes

These mildly spiced are excellent accompaniments to our main course.

Alternatively they can be served as a main dish.

	Side	Main
BRINJAL BHAJI (Vegan) Fresh aubergines cooked with onions & medium spices.	4.50	7.95
FRESH BINDI (Vegan) (LADIES FINGER) Okra cooked with onions spices & herbs.	4.50	7.95
SAG BHAJI (Vegan) Fresh spinach cooked with onions and fresh herbs.	4.50	7.95
SAG ALOO (Vegan) Fresh spinach cooked with potatoes with onions in a thick sauce.	4.50	7.95
SAG PANEER  Fresh spinach with home made Indian cheese.	4.50	7.95
TARKA DAAL (Vegan) Assorted lentils cooked with mild spices.	4.50	7.95
MUSHROOM BHAJI (Vegan) Fresh mushrooms cooked with onions and fresh herbs.	4.50	7.95
GOBHI PEAS (Vegan) Cauliflower & peas cooked in spices.	4.50	7.95
BOMBAY ALOO (Vegan) Potatoes cooked in dry sauce.	4.50	7.95
CHANA DAAL (Vegan) Chick peas, fresh tomatoes onions herbs touch of spices.	4.50	7.95
CHANA CHEESE  Chick peas and cheddar cheese cooked with mild spices.	4.50	7.95
MATTAR PANEER  Home made Indian cheese and peas cooked in mild spices.	4.50	7.95
GOBHI BHAJI (Vegan) Fresh cauliflower cooked with onions spices and herbs.	4.50	7.95
SHABZI BHAJI (Vegan) Mixed vegetables cooked in spices and herbs to our own recipe.	4.50	7.95
RAITHA  Homemade yoghurt with cucumber.	2.50	.

Breads

NAN leavened bread G D V	2.30
GARLIC NAN G D V Leavened bread with garlic	2.95
PESHWARI NAN G D V N leavened bread stuffed with almonds & sultanas	2.95
CHEESE NAN G D V	2.95
GARLIC & CHEESE NAN G D V	3.10
KEEMA NAN G D leavened bread stuffed with minced lamb	2.95
KEEMA CHILLI NAN G D	3.10
KEEMA CHILLI CHEESE NAN G D	3.50
CHILLI NAN G D V	2.95
CORIANDER NAN G D V	2.95
ONION NAN G D V	2.95
TIKKA NAN G D	2.95
VEGETABLE KULCHA NAN G D V Bread stuffed with mild minced veg	2.95
FLUTE SPECIAL NAN G D Bread stuffed with Chilli, Sag, Keema & Cheese, finished with butter and parsley	4.10
PARATHA G V	2.95
VEGETABLE PARATHA G V	3.50
CHAPPATI V	1.90
TANDOORI ROTI	2.50
CHIPS V	2.50
PURI G V	2.00

Rice

BOILED RICE	2.50
PILAU RICE D	2.95
FRIED RICE	3.10
EGG FRIED RICE	3.25
MUSHROOM PILAU RICE D	3.50
GARLIC FRIED RICE	3.50
SIZZLING FRIED RICE	3.50
SPECIAL PILAU RICE D	3.50
LEMON PILAU RICE D	3.50
KEEMA PILAU RICE D	3.50
VEGETABLE PILAU RICE D	3.50
PEAS PILAU RICE D	3.50
FLUTE SPECIAL RICE D	3.95

G Gluten N Nuts D Dairy/ eggs/ cheese
C Crustaceans F Fish V Vegetarian

Drink Menu

Soft drinks

Coke	half...2.50
.....	pint...3.95
Diet Coca Cola	half...2.50
.....	pint...3.95
Schweppes Lemonade	half...2.50
.....	pint...3.95
Orange juice.....	2.50
Tonic Water	2.50
Soda water	2.50

Bottled

J20 orange & passion fruit	2.95
J20 apple & mango.....	2.95
Appletiser.....	2.95

Water

Still Water	2.10
Sparkling Water	2.50

Food Allergies and Intolerance:

Before ordering please speak to our staff about your requirements, for any questions regarding the allergen contents of specific dishes.

Some dishes may contain traces of the following allergens: eg. Wheat, Gluten, Nuts, Sesame Seeds, Dairy, Milk, Eggs, Mustard and Fish.

Please relax and enjoy your drink, whilst allowing us a little time to give your food the care and attention it deserves. We hope you will be delighted with your choice of meal. Gratuities are left to your own discretion. All major credit cards are accepted, The management reserve the right to refuse admission. All occupied seats must order a main dish, minimum spent £10 per head

Fish dishes may contain bone. Some of our dishes contain nuts and dairy products, if you suffer from any allergies please ask for assistance at the time of ordering.