GOVERNOR'S

TABLE SERVICE

Poppadums

Raita, citrus pickle, chilli jam

STARTER

Lamb Sheesh Kebab £9.50

Minced marinated lamb, fragrant Durban spices, mango and chilli chutney

Tandoori Chicken £9.50 9

Succulent deboned chicken marinated in a 24-hour tandoori marinade, minted cucumber raita

Baingan Pakora (ve) £8.50

Fluffy chickpea battered aubergine, tamarind and tomato chutney

Crispy Okra (ve) £8.50

House-spiced deep fried okra, sweet chilli jam

Spinach and Sweetcorn Bhaji (v) £8.50

Crispy spiced Indian fritter, mint raita

MAIN COURSE

Served with fragrant rice, garlic and coriander naan, mango and apricot chutney

Traditional Lamb Curry £28.50 9

Tender deboned lamb braised in an array of Indian spices

Butter Chicken Curry £28.50 9

Roasted clove and garlic marinated chicken simmered in tomato and cream

Prawn Madras £28.50

Madras spiced prawns in a creamy coconut sauce

Potato, Pea and Mushroom Kadai (ve) £23

Soft potatoes, braised with mushrooms and garden peas

Butter Paneer (v) £23 **9**

Homemade Indian cottage cheese

Chickpea Kofta (ve) £23

Herbed chickpea kofta in a creamy cashew nut and coconut chutney

DESSERT

Bea Tollman's Cheesecake £11 🎤 🗣

Baked vanilla cheesecake with strawberry coulis

Warm Cardamom Sponge £8.50 \$

Cardamom semolina sponge cake, chai vanilla ice cream

Durban Spiced Pineapple (ve) £8.50

Coconut sorbet

Rice Pudding £8.50 9

Candied almonds

🔑 A favourite signature dish of Mrs T, our Founder and President | (v) vegetarian | (ve) vegan

9 Dishes with the Guernsey Mark logo have been made using local produce

If you require information on the allergen content of our food please ask a member of staff and they will be happy to help you. Our chefs will be happy