
Starters

Soup of the Day (v)	£11
Please ask your server for today's special	
Seafood Bouillabaisse Soup	£11
Bruschetta of marinated cherry tomatoes	
Tomato & Bell Pepper Soup (v)	£10
Garlic toast	
Prawn Tempura	£13
Creamy spicy baby gem salad, samphire & gari	

INTERNATIONAL CLASSICS

Duo of Fish & Chips	£18
Traditional & spiced butter fried filets of fish, sweet potato fries, house salad & duo of sauces (classic tartare & mango chutney)	
Angus Fillet Steak (225g)	£26
Classic jus	

ACCOMPANIMENTS

Creamy mash (olive/truffle/classic)	£4
Honey mustard baby potatoes	£4
Fat chips	£4
Skinny chips	£4

BETWEEN BREADS with your choice of chunky chips or skinny fries & house salad

The Taj Burger	£18
Crafted Angus beef burger, baby gem lettuce, Roma tomatoes, bacon, gherkins, aged cheddar & glazed onions	
The Royal Club Sandwich	£18
White bread with chicken salad, ham, seasoned hard-boiled egg, glazed ham, vegetables, mesclun salad & cheddar cheese Vegetarian option available (v)	

PASTA & RICE

Shellfish Risotto (s)	£20
Creamy tomato Arborio rice with jumbo prawns, mussels, crab meat, fresh basil & parmesan	
Gnocchi (v)	£14
Fresh basil pesto, feta crumble, rocket & toasted pinenuts	
Wild Mushroom Risotto (v)	£16
Parmesan shavings, Enoki garnish & mushroom pâté	
Spaghetti	£16
Bolognese, oregano tomato sauce & parmesan	

INDIAN DISHES

Masala Seabass	£18
Indian spice marinade, grilled asparagus, cumin potatoes, mint chutney	
Chicken Tikka Masala	£19
Indo-British classic of spiced chicken tikka in tomato gravy, pounded spices & fresh coriander	
Lamb Rogan Josh	£20
Boneless lamb slow cooked with yogurt and traditional Indian spices	
Paneer Saagwala (v)	£16
Tempered creamy spinach with Indian cottage cheese	

ACCOMPANIMENTS

Indian griddle bread – naan (plain/butter/ garlic & coriander)	£3.5
Plain parathas/chapatti/methi paratha/palak paratha	£4
Steamed rice	£3.5
Cucumber raita	£3
Indian salad	£3
Poppadums, pickles & chutney	£2



Hale & Hearty Small Plates

SALMON & AVOCADO SALAD **GF***

Smoked salmon, avocado, salad & spiced mango dressing / 16.00

SPICY FRENCH FRIES

Cajun spiced fries, Parmesan shavings & truffle oil / 6.00

PEAR & BERRY SALAD **V GF***

Pear, seasonal berries, toasted Pecan nuts, feta cheese & french vinaigrette / 16.00

SUPERFOOD SALAD **VG GF***

Kale, red quinoa, pepper, almond flakes, beansprouts & lime mustard dressing / 13.00

PITA & DUO OF DIPS **V**

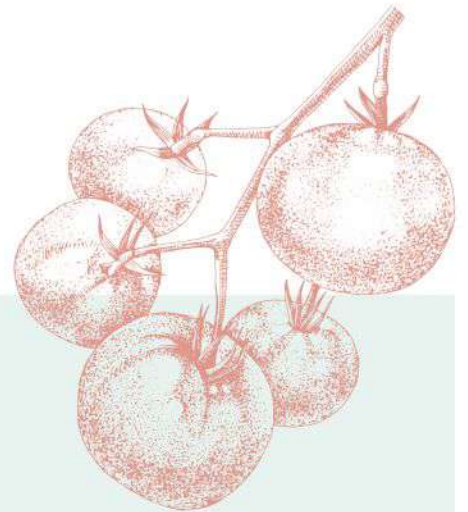
Whole-wheat pita – roasted pepper houmous & Tzatziki dips / 13.00

POPCORN SQUID

Popcorn squid with chilli lemon mayonnaise / 15.00

FIVE SPICED CHICKEN WINGS

Buttermilk fried chicken wings, five spice, served with blue cheese sauce / 13.00



- The Mains - Wholesome & protein-rich

ORECCHIETTE **VG***

Orecchiette pasta, fresh cherry tomatoes, Kalamata olives & toasted pine nuts / 18.00

ROYAL BEEF BURGER

Heritage beef burger, fried egg, red Cheddar cheese, freshly sliced tomato served with fries & salad / 18.00

MALABAR PRAWN CURRY **GF***

Tiger prawns poached in spiced coconut & tamarind sauce served with steamed rice & poppadom / 20.00

THAI CHICKEN CURRY **GF***

Cubed chicken thighs, Thai red curry sauce, lemongrass rice, prawn crackers / 18.00

*Veg option available **V***

CHIMICHURRI SEA BASS **GF***

Pan-fried fillet of sea bass, garlic purple potato & broccoli flowerettes / 22.00

CLASSIC MARGHERITA **V**

Thin crust pizza, oregano infused tomato sauce, grated Mozzarella & fresh basil / 16.00

Spruce it up with salami +3.00



Seasonal Desserts

LEMONGRASS & LIME CRÈME BRÛLÉE

Creamy crème brûlée infused with lemongrass and lime / 9.00

GULAB JAMUN CHEESECAKE

Chef's Signature cheesecake made with Indian sweet Gulab Jamun / 9.00

FRESH FRUIT SALAD

Sliced seasonal fruits / 9.00

V Suitable for vegetarians **GF*** Gluten-Free option available Health-conscious options

Before placing your order, please let us know if you have any food allergies or special dietary requirements

A 12.5% discretionary service charge will be added to your bill.

Champagne & Sparkling

	125ml	Bottle
Laurent-Perrier Brut La Cuvée	15.00	90.00
Laurent-Perrier Rosé	18.00	105.00
Valdobbiadene Prosecco Superiore D.O.C.G., Ruggeri	9.50	45.00
Bottega Rose Gold 🍷🍷	8.50	42.00

Wines

(vg) *vegan* | (o) *organic*

	175ml	250ml	Bottle
ROSÉ			
Joseph Mellot Destinée Pinot Noir Rosé (vg)	9.50	12.50	37.00
Château Val Joanis Cuvée Joséphine Rosé (vg) 🍷🍷	13.00	15.00	45.00
Côtes de Provence, Château Gairoird Rosé, 2017 (o)	10.00	13.00	38.00
Portillo Malbec Rosé, Uco Valley, Mendoza (vg)	10.50	14.00	42.00
El Coto Rioja Rosado	9.00	11.00	32.00
Côtes-du-Rhone Rosé Belleruche, M. Chaputier	11.00	14.00	41.00
WHITE			
Chablis Louis Moreau 2015 (vg)	12.00	16.00	47.00
La Val Orballo Albariño Rias Baixas (vg)	10.00	12.00	35.00
Kendall-Jackson Vintner's Reserve Chardonnay	13.00	16.50	49.00
Bischöfliche Riesling (vg) 🍷🍷	11.00	15.00	44.00
Dourthe No.1 Sauvignon Blanc Bordeaux (vg)	12.00	15.00	45.00
RED			
Veramonte Carmenère, Colchagua Valley (o) 🍷🍷	9.50	12.00	34.00
Fat Bastard Pinot Noir Thierry & Guy, France	10.00	12.00	36.00
Chianti Conti Serristori D.O.C.G., Italy 2015	10.50	12.50	37.00
Hunuc Organic Malbec (o)	11.00	13.50	40.00

Beers & Ciders

	½ Pint	Pint
DRAUGHT BEERS		
Freedom "St. James' Court" Lager (o)	3.75	7.50
Freedom "St. James' Court IPA (o)	3.75	7.50

BOTTLED BEERS (330ml)

Peroni | Kingfisher | Portobello Pilsner | Portobello Pale Ale | Guinness / 6.50
Becks Blue - Alcohol Free / 5.00

CIDERS (500ml)

Cornish Gold Cider / 7.50



Real Kombucha

ROYAL FLUSH (Darjeeling)

Notes of rhubarb, white peach and almonds / 6.50

DRY DRAGON (green tea)

Light and fruity with notes of grapefruit and lemon / 6.50

Mocktails, Super Juices & Smoothies

Increase your energy and mood with our curated selection of delicious, nutrition-packed blends

DETOX

Black carrot, pomegranate high fibre juice / 6.50

ENERGY

Organic apple, elderberry super juice / 6.50

RECOVERY

Kiwi, spinach, cucumber and lime super smoothie / 6.50

DE-STRESS

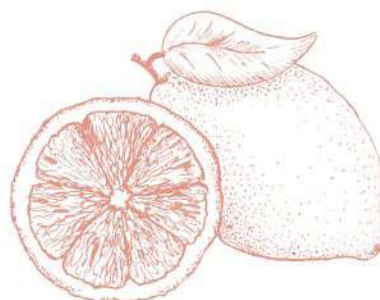
Beetroot extract, choco-honey water and ginger ale / 6.50

BOOST

Matcha water, green apple and soda / 6.50

GLOW

Chai tea of India, passionfruit, Royal Flush Kombucha / 6.50



Classic Cocktails

Old bar Gold

DRY MARTINI

Martini cocktail
Gin or Vodka, Dry Vermouth, twist or olive / 14.00

OLD FASHIONED

Bourbon, sugar & bitters / 15.00

MANHATTAN

Bourbon, Sweet Vermouth & bitters / 15.00

TOM COLLINS

Gin, lemon, sugar & soda / 14.00

🍷🍷 2 for 1 Happy Hour Drinks (4-6pm daily)
Offer excludes wine sold by the bottle.

The Collection You Will Love

Treasure for an investigative mind



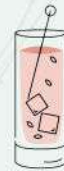
NO BOTHER

Gin, honey, peach, citrus juice,
Chartreuse / 14.00



221B

Bourbon, Vermouth blend,
Bénédictine D.O.M., Cointreau / 16.00



STAYIN' ALIVE

Jamaican rum, Cuban rum, anise,
mint, Matcha & basil syrup, apple
juice & lime / 15.50



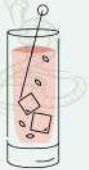
GOLD NUGGET

Vodka, St-Germain, ale, apple and
raspberry shrub, Suze / 15.50



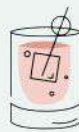
MINI-GIANT

Gin infused olive leaves, fino
sherry, bitters, Dry Vermouth,
sea water / 16.00



LIGHTHOUSE

Scotch, peat, Oolong tea, Noilly Prat
& soda / 16.00



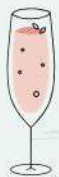
FRIDAY

Vodka, coconut water, spiced lime
cordial / 15.00



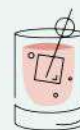
FOREVER YOUNG

Tequila, espresso, coffee liqueur,
Amaretto, vanilla, hazelnut / 15.50



OH ROMEO

Gin, Campari, orange,
elderflower cordial, berry
liqueur, Champagne / 16.00



SNITCH ME

Gin, lychee, green apple syrup,
lemon, egg white & soda / 15.00