

spice | spiis | noun An aromatic or pungent vegetable substance used to flavour food

SWEET | allspice, cardamom, cinnamon, cloves, nutmeg

SPICY | chilli peppers, peppercorns

SAVOURY | black cumin, black mustard seeds, caraway, coriander,

cumin, fennel, fenugreek, five spice, garlic, ginger,

nigella seeds, star anise, turmeric

UMAMI | miso, white miso, green cardamom, bay, dashi

LARGE PLATES

TAMARIND GLAZED AUBERGINE 🛞

Coriander chutney, coronation raisins	LIO
TOMATO PUMPKIN SEED CURRY Masala, ginger, garlic, fried onions - VEGETABLE - GRILLED CHICKEN THIGH	£16 £18
GOAN STYLE TIGER KING PRAWNS Goan-style coconut sauce, chilli oil, crispy curry leaf	£18
CLAY OVEN SEABASS Kung Pao, fermented chilli, pickled shallot	£18
CUMBRIAN SADDLEBACK PORK BELLY Tonkotsu, sesame, pickled ginger	£18
SLOW COOKED OX CHEEK Rendang sauce, fermented chilli, crispy onion	£20
HERDWICK LAMB RUMP BOTI Coriander chutney, yoghurt, cumin granola	£20
SIDES	
EGG FRIED RICE ✓ Togarashi, barrel-aged soy, slow-cooked egg	£7
WOK FIRED PAK CHOI ✓ SSRWVMSO dressing, pickles, kewpie mayonnaise	£7
KACHUMBER RAITA V Cucumber, red onion, tomato, fresh mint, spiced yoghurt dressing	£5
STICKY RICE © Coconut, lemongrass jasmine rice	£5

£18

SMALL PLATES

PANI PURI Chickpea thecha, chevda, tamarind water	£7
CARROT SOUP (2) Bhel, coriander, lemon	£6
ROAST CHICKEN BROTH Charred corn, lemon grass, ginger, coriander	£6
WAZWAN PANEER 🌾 Tomato Gravy, truffle honey, curry leaf	£11
CHATPATA ALOO TIKKI 🗸 Spiced potato, chiwada, spiced yoghurt, coriander, tamarind	£10
WEST COAST CRAB Shiso, calamansi, kaffir lime, lotus root, coriander	£12
LOCH DUART SALMON CHIRASHI Yuzu ponzu, radish, wild rice, salmon roe	£12
S.F.C. Gochujang, black sesame - SPICE FRIED CAULIFLOWER - SPICE FRIED CHICKEN	£8

NIGIRI SUSHI (2 PIECES)

SALMON	£8	AVOCADO 🍪	£6
TUNA	£8	PEPPERS 😵	£6
YELLOWTAIL	£8	TENDERSTEM BROCCOLI	£6



spice | spais | noun An aromatic or pungent vegetable substance used to flavour food

SWEET | allspice, cardamom, cinnamon, cloves, nutmeg

SPICY | chilli peppers, peppercorns

SAVOURY | black cumin, black mustard seeds, caraway, coriander,

cumin, fennel, fenugreek, five spice, garlic, ginger,

nigella seeds, star anise, turmeric

UMAMI | miso, white miso, green cardamom, bay, dashi

SASHIMI (4 PIECES)

SALMON TUNA YELLOWTAIL	£12 £12 £12
MAKI (4 PIECES)	
BIG FUTO MAKI 🦸 Avocado, cucumber, takuan, carrots, beetroot	£10
BLACK TIGER PRAWN Mango, gochujang	£10
HAMACHI TOKYO ROLL Yuzu togarashi sauce	£12
SALMON ROLL Kewpie mayonnaise	£10
SPICY TUNA TARTAR ROLL Sriracha mayonnaise	£12
SALMON ROLL FRIED Sriracha mayonnaise, teriyaki	£10
CHICKEN ROLL FRIED Teriyaki	£10

SWEET

SPIT ROAST PINEAPPLE © Pineapple sorbet, spiced rum, raisins, finger lime	£8
SPICED JAMAICAN GINGER PUDDING V Rum butterscotch, candied hazelnuts, coconut and lime sorbet	£8
MANGO KULFI 'MAGNUM' 🌾 Mango, mint, passion fruit	£8
BANANA KULFI MOUSSE 🌾 Whipped banana cream, banana crisps	£8
STRAWBERRY & THAI BASIL SORBET	£5
COCONUT & LIME SORBET 😵	£5
LYCHEE & GINGER BEER SORBET V Ginger cake crumbs, orange mist	£5