

Bar Bites

- ~ **Homemade Samosa (v)** \$8 veg / \$9 beef
Choose- Vegetable with Tomato chutney or Short rib with Tamarind chutney.
- ~ **Yucca pilli pilli Chips (v) (gf)** \$8
Yucca fries tossed in our pilli pilli sauce with Goan guacomole.
- ~ **Sausage Roll** \$8
Housemade pork sausage kebab, flaky pastry, English mustard, and Picalilly.
- ~ **Organic Bison Kebob** \$13
Grilled spiced organic bison kebob served with tamarind chutney, cilantro chutney and raita.
- ~ **Balchão Curry w/ Coconut-Basmati & crab Kofta** \$14
Crispy coconut Basmati rice croquettes filled with spiced lump crab and served over Goan spicy red curry. Topped with Boondi raita.
- ~ **Onion & Zucchini Bhaijia (v) (gf)** \$8
Crispy onion and zucchini fritters. Served with saffron rouille.
- ~ **Peanut Chicken Tikka (gf)** \$10
Free Range chicken breast pieces marinated in yogurt and spices, then roasted in Tandoor oven. Tossed with spiced crushed peanuts and served with Raita.
- ~ **Three Chili and cashew Paneer (v)** \$12
Paneer cheese cubes pan roasted with 3 chilies and cashews in a tomato based curry. Served with raita and naan.
- ~ **The Queens Curry** \$11
Scotch Egg wrapped in ground lamb in tomato curry masala.
- ~ **Keema Pizza** \$13
Our house made pizza dough topped with spicy lamb keema, cumin tomato sauce, cheddar and mozzarella cheese. (Sub mushroom "keema" for Vegetarian option)

Ploughman's Platter

Artisanal cheeses served with charcuterie, homemade preserves, deviled egg, Picalilly, crispy flatbread, and fruit.
\$15

London Curry House

- ~ **Tandoori Chana Tofu Curry (v) (gf)** \$13
A chickpea and toasted tofu curry, spiced with tandoori masala.
- ~ **Beef Kofta Korma** \$14
Grass fed ground beef meatballs with fresh ground spices, braised in a cashew nut korma masala.
- ~ **Lamb Vindaloo (gf)** \$14
Slow braised leg of lamb in a pili pili masala with root vegetables and toasted spices.
- ~ **Goan Fisherman's Curry (gf)** \$15
Sustainably fished Alaskan Cod, prawns, crabmeat, and vegetables in our coconut curry with lemongrass.
- ~ **Mum's Chicken Tikka Masala (gf)** \$14
Braised all natural free range chicken, in a traditional tomato coconut milk curry masala.
- ~ **Saag Paneer Masala (gf) (v)** \$14
Creamy chopped greens (kale & mustard) braised with toasted spices and cubed paneer cheese.
- ~ **Lamb Keema Masala (gf)** \$16
Organic minced lamb, Yukon gold potato, roasted peppers, English peas in tomato-coriander masala.

Accompaniments

All curries served a la carte...(Add rice, raita, chutney, and naan for a full meal)

- ~ **Chutney (v)** \$2ca./\$7 for a flight
Cilantro, Tomato-sweet neem, Tamarind sweet & sour, Goan guacamole, or Spicy pili-pili.
- ~ **Basmati Kitchuri (v)** \$3 sm / 5 Lg.
Aged rice from the Himalyan mountains, steamed with toasted cumin and moong bean.
- ~ **Yogurt RAITA-w/tomato (v) (gf)** \$2sm/ \$7 Lrg.
- ~ **Naan (v) / Bullet Naan / Cheesy Naan (v)** \$3 / \$4/ \$5
Bullet=bacon & serrano-garlic butter
- ~ **House cut "chips" (v)** \$4
w/ fresh ground spice mix.
- ~ **Cauliflower gratin (v) (gf)** \$6
Baked potato and cauliflower mash, baked with cheddar cheese.

Pub Buns

- ~ **Royale with Cheese** \$13
House ground beef burger topped with onion rings, Gruyere cheese, and fried egg. Served on Brioche bun.
- ~ **Queen Vic's Veggie Burger (v)** \$10
Our quinoa, chickpea, & vegetables burger topped with English cheddar cheese, lettuce, house made pickles, and tomato chutney. Served on a wheat bun.
- ~ **English Burger** \$11
In house ground beef blend, homemade B&B pickles, English cheddar, Coleman's mustard, and red onion. Served on oversized toasted English Muffin.
- ~ **Indian Kebab Burger** \$14
Masala spiced ground lamb burger, blue cheese, tomato, shredded red cabbage, tomato chutney, butter lettuce on naan bun.

Proper Supper

All Pub buns served with our house cut "chips"

- ~ **Hanger Steak & Rocket (gf)** \$18
Herb de Provence & spice marinated grilled Hanger steak . Cooked Medium rare & served with organic arugula and red cabbage with creamy Blue cheese dressing.
- ~ **Beef Wellington** \$27
6 oz beef tenderloin seared and topped with lamb kebob sausage, mushroom duxelle, and sautéed spinach. Wrapped in puff pastry and baked to order with Madeira wine demi-glace. Served with olive oil whipped potatoes and veg of the day
- ~ **Sausage and Mash** \$17
Wild Boar sausages, confit onion, olive oil whipped potatoes, Shiraz demi glace.
- ~ **Royal Fish and Chips** \$15
Sustainably fished Alaskan Cod dipped in a house spiced beer batter and fried golden with fresh cut fries and condiments.
- ~ **Colonial Shepherd's Pie (gf)** \$16
Braised ground New Zealand lamb in aromatics and fresh ground spices, topped with herb whipped potatoes topped with English cheddar.

Ruffage

- ~ **Hydroponic Greens Salad (v) (gf)** \$10
Mixed Hydroponic greens, cashews, tomato, avocado, red onion, green apple, and berries in a Mango vinaigrette.
- ~ **Texas Chaat Salad (v) (gf)** \$11
Organic mixed greens, garbanzo, black beans red onion, cilantro, mint, avocado, roasted corn, masala cauliflower, and cherry tomato. Tossed in a cilantro-yogurt vinaigrette and boondi croutons.
- ~ **Baby Bibb Salad (gf)** \$11
Organic Bibb lettuce, cherry tomato, English cucumber, red onion, candied walnuts deviled egg, and Zoe's bacon. Served with a creamy herb dressing and blue cheese.
- ~ **Add Tandoor Chicken Breast Tikka or Tandoor Shrimp (gf)** \$5
- ~ **Queens House Salad (v) (gf)** \$7
House blend greens, cherry tomato, red onion, English cucumber, and avocado Champagne vinaigrette.

Kettle

- ~ **Onion Ale Soup with Cheesy Crouton** \$8
Caramelized onions, beef stock, and Ale.
- ~ **Lentil Soup (v) (gf)** \$7
Split chickpeas and moong bean with vegetable stock.

Mullingtawny Soup (gf)

Anglo-Indian soup with chicken, lentils, chili, apple, zucchini, coconut milk, and mushrooms.
\$7

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.