



SMALL PLATES

KFC G V	£8.25
Korean fried cauliflower with a gochujang glaze (a red chilli paste of equal amounts of savoury, sweet and spicy) pickled chillies, sesame & coriander	
Misso Cod	£11.95
Soya, ginger, misso glazed baked cod, chilli sugar snap salad	
Indo Spring rolls (Filo, not punjabi shortcrust)	£9.50
Stuffed with prawns, potatoes, onions & indian spices	
Aloo Tikki G	£6.95
Spiced crispy potato patty. poached egg and curry bearnaise sauce	
Gochjang Ribs	£9.50
Slow cooked Pork ribs, Gouchjang sauce with chilies & sesame seeds	
Thai Meatballs	£9.50
Spiced beef & lamb meatballs with cucumber salad	
Koftas	£8.25
Indian spiced lamb kofta skewers, minted yoghurt & katchumber salad	
Katsu Chicken	£9.95
Crispy panko chicken breast, shredded lettuce & katsu curry dip	

A discretionary Service Charge of 10% will be added to your bill.

Every penny of the service charge and tips are shared amongst our staff on top of the fair pay they get from us

Terrace SPICE offers an exciting journey through the vibrant flavours from the Indian subcontinent and Asia.

There will be something for everyone

This unique concept uses small plates to bring the exotic tastes of the spice trail to your table, ideal for sharing.

Served Monday - Thursday 5-9

Friday 5- 930 Saturday 12-930

Takeaway available

CURRIES

Singapore Beef Rendang G	£16.95
Said to be the king of curries. Slow cooked beef, simmered in coconut milk & spices	
Kashmiri lamb Curry G	£19.95
slow cooked lamb, simmered in a Kashmiri spiced sauce, infused with garlic, ginger	
Panang Curry	£12.50
Red curry thai cooked in coconut cream, peanuts, kaffir lime leaves and chili. Choose from either: Chicken Prawn Bell peppers and Tenderstem broccoli	
Terrace Dhansak G	£12.50
A rich sweet spicy curry with lentils & pineapple. Choose from either: Chicken Prawn Spinach & Mushrooms	
Makhani G	£12.50
Creamy tomato based mild & slighty sweet sauce with ginger & butter. Choose from either: Chicken Prawn Chick pea & Tenderstem	

*****Please be aware that due to 14 main ingredients recognised as allergens, we have not been able to put letters or symbols against all dishes to highlight ingredients. We do however have a separate Allergen book that is detailed, showing the contents, per dish. Please ask your server who will assist with presenting the book and also consulting with the chefs on your behalf. This goes for ANY dietary requirement, we will help as much as possible*****

Due to our kitchen set-up, we cannot guarantee that cross contamination will not occur. Sometimes during service, some dishes may not be available, were possible an alternative will be offered.

Pre orders taken via email, prior to the day could guarantee your order

EVER CHANGING
This space will be used to offer you some dishes that we think you might like to see on the menu so feedback would be appreciated

SIDES

Basmati Rice G V	£3.00
Jasmine Rice G V	£3.00
Egg Fried Rice with scalions	£4.00
Garlic Flatbread	£3.00
Paratha - buttery layered flatbread (2 served)	£4.00
Wok Fried greens G V	£4.95
with Garlic & Ginger	
Salt & Pepper Fries G V	£3.50

DESSERTS

Ice cream G	£7.95
three scoops of your choice, choose from: strawberries and cream, pistachio and almond, double cream vanilla, chunky chocolate, lemon sorbet, dairy-free vanilla, dairy-free chocolate	
Rice Kheer G V	£7.95
A creamy traditional Indian rice pudding, slow simmered with raisins, apricot, cardamon & saffron	
Gulab Jamun cheesecake	£7.95
Spiced cardamon cream cheese, sweet dough balls, topped with saffron syrup	
V These dishes are suitable for vegetarians These dishes are suitable for vegans	
G These dishes are suitable for a gluten-free diet	
Go These dishes can be made suitable for a gluten free diet	
Please ensure you clearly advise your server that you require the gluten-free option.	

Don't forget to validate your parking
Failure to do so will result in a parking charge. Vehicles left overnight and NOT removed by 10am will generate a parking penalty



White wine		175ml / 250ml / bottle
	Lupo Nero, Bianco	6.75 / 9.65 / 27.00
	Pale gold, with a subtle honeyed nose. Gorgeous quince and tropical fruit	
	Pinot Grigio, Rocca Estate 	6.75 / 9.65 / 27.00
	A dry, fuller, more floral style, with racy, balanced fruit	
	Chardonnay, Grande Passolo 	8.00 / 11.45 / 32.00
	Puglia, Italy (13.5%abv)	
	Full of tropical fruit pineapple and melon flavours on the palate	
	Sauvignon Blanc, Misson	7.75 / 11.10 / 31.00
	Marlborough, New Zealand (12.5%abv)	
Fizz	Deliciously crisp and fresh, packed full of vibrant and long lasting lemon, gooseberry and tropical fruit flavours	
	Vermentino, Amoruccio 	7.50 / 10.75 / 30.00
	Tropical and balanced, fragrant and fresh. Excellent with fish and shellfish	
	Gavi di Gavi, Villa Casetta 	38.00
	Piedmont, Italy (12%abv)	
	Piemonte's most celebrated white wine. Intensity and finesse of the Cortes	

Fizz		125ml/bottle
	Bottega Millesimato Brut	6.00/29.00
	Veneto, Italy (11%abv)	
	Bottega Dei Poeti Rosé	29.00
	Veneto, Italy (11%abv)	
	Prosecco Bottega Gold or Gold Rosé	
	Veneto, Italy (11%abv)	
	Mini bottle 200ml	10.00
	Bottle 750ml	45.00
	Magnum 1500ml	90.00
	Jereboam (The Ultimate Showstopper) 3000ml	150.00
	Bottega ZERO Gold or Rosé	23.00
	Veneto, Italy (0%abv)	
	Veuve Cliquot	85.00
	Moet et Chandon	75.00
	Bollinger	85.00
	Laurent Perrier Rosé	120.00



Rosé wine		175ml / 250ml / bottle
	Le Grand Duc (blush) 	6.75 / 9.65 / 27.00
	Puglia, Italy (11%abv)	
	Red fruits (strawberry and redberry) combined with flowers glint.	
	White Zinfandel, Jack Rabbit	6.75 / 9.65 / 27.00
	California (9%abv)	
	Delicate floral aromas, and a fresh, light sweetness	
	Château Miraval Rosé	40.00
	France (13%abv)	
	Light-medium bodied, aromatic, crisp, delicate, dry. Elegance	
	Whispering Angel Château d'Esclans	49.00
	France (13%abv)	
	Dry, beautifully pale pink, fresh red berry fruit characteristics with a floral note. Ripe and fleshy feel on the palate	
	Château d'Esclans Rock Angel	69.00
	France (13.5 %abv)	
	Rich & racy on the palate, delicate red berry aromas with mineral notes and a long silky finish	

For a full list of wines, Champagnes and cocktails, please ask a member of staff for our Drinks Directory



Red wine		175ml / 250ml / bottle
	Lupo Nero, Rosso 	6.75/9.65/27.00
	Puglia, Italy (12.5%abv)	
	Dark berry fruit with a ripeness that only the Mediterranean sun can bring	
	Cabernet Sauvignon, Armonia 	6.75/9.65/27.00
	Maule Valley, Chile (13%abv)	
	fruity, medium bodied with black fruit flavours and vanilla notes on the finish	
	Merlot, Rocca Estate 	6.75/9.65/27.00
	Veneto, Italy (12%abv)	
	Youthful, fruity style from the soft, fleshy character of the Merlot grape	
	Sangiovese Primitivo, Amoruccio	7.50/10.75 / 30.00
	Puglia, Italy (13.5%abv)	
	This wine shows a deep red colour. Its bouquet is complex with notes of violet and ripe red fruit. A very versatile wine to be enjoyed with food	
	Rioja Crianza, Carlos Serres 	32.00
	Rioja, Spain (13%abv)	
	Mature red fruit, spices and licorice hints, well structured, fresh & fruity	
	Shiraz, The Black 	32.00
	South Australia, Australia (14.5%abv)	
	Blackberry and plum, toasty vanilla and spicy oak	
	Malbec, Don David Reserva 	37.00
	Valles Calchaquies Argentina (14%abv)	
	Rich, filled with berries, plum jam, and the elegant scent of violets	
	Valpolicella, Lenotti 	37.00
	Bardolino, Italy (13%abv)	
	Intense, fine, fragrant, delicately ethereal with a hint of bitter almonds	
	Primitivo, Papale	50.00
	Manduria, Italy (14.5%abv)	
	Rich, full bodied, velvety red wine, The Pope's Favourite!	

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