



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	
Asian Spring rolls (Filo)	£9.50
Stuffed with shredded spiced beef, ssamjang ailoil & pickled mango salad	
Spiced Chicken Lollipops G	£8.95
Crispy chicken lollipops with either a butter chicken or sweet chilli sauce. You choose.	
Gochujang Ribs	£9.50
Slow cooked Pork ribs, Gochujang sauce with chillies & sesame seeds	
Blackened Salmon	£11.95
Teriyaki & hot honey glaze, macerated cucumber & yuzu emulsion	
Koftas	£8.50
Indian spiced lamb kofta skewers, minted yoghurt & katchumber salad	
Katsu Chicken	£9.95
Crispy panko chicken breast, shredded lettuce & katsu curry dip	
Crying Tiger Beef	£14.95
6oz fillet beef, sliced, served pink with a spicy nam jim jaew sauce	
Salt 'n' Pepper Prawns	£9.95
Homemade Sriracha sauce & katchumber salad	

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

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	£16.95
slow cooked lamb, simmered in a Kashmiri spiced sauce, infused with garlic, ginger	
Jalfrezi G	£13.95
A rich hot spicy curry with bell peppers & onions. Choose from either:	
Chicken	
Prawn	
Chickpea & Mushrooms	
Makhani G	£13.95
Creamy tomato based mild & slightly sweet sauce with ginger & butter. Choose from either:	
Chicken	
Prawn	
Chick pea & Tenderstem	
Tikka G	£13.95
Rich creamy tomato & onion based mildly spiced sauce with added cream. Choose from either:	
Chicken	
Prawn	
Chick pea & Tenderstem	

SIDES

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



All burgers are presented in a Lao Tong Guan thousand layer bread, highly flaky flatbread from Shaanxi province, China

Weeping Tiger Beef £12.95
beef patty, punchy Thai-style Weeping Tiger sauce, crunchy Asian slaw and crispy onions

Kofta Burger £12.95
Spiced lamb/chicken kofta patty, garlic yoghurt, pickled red onion, shredded lettuce and chilli sauce

Gochujang Chicken £12.95
Crispy chicken coated in sweet-spicy korean gochujang glaze, Asian slaw, sesame mayo and spring onion

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	

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, where possible an alternative will be offered.

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

V These dishes are suitable for vegetarians V 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.

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

White wine

Lupo Nero, Bianco 175ml / 250ml / bottle
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)
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

Bottega Millesimato Brut 125ml/bottle
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

Le Grand Duc (blush)  175ml / 250ml / bottle
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

Lupo Nero, Rosso  175ml / 250ml / bottle
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!

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