

CORRIGAN'S

M A Y F A I R

THE SPICE MENU

3 DISHES 25.00

5 DISHES 35.00

7 DISHES 45.00

9 DISHES 55.00

VIETNAMESE OYSTER

CORNISH CRAB, CARDAMOM, ROSEWATER & ORANGE

LORD LURGAN'S BROTH
CHICKEN OYSTER, BHUNA SPICES, CORIANDER

ROAST DIVER SCALLOP, SPICED CHICKPEAS

SPICED, ROASTED LOBSTER

SEABREAM, COCONUT & GINGER

POTATO CAKE, TAMARIN CHUTNEY

HARDWICK MUTTON ROGAN JOSH

KEBAB A LA TURK, PICKLED CUCUMBER

SPICED ICE-CREAM

WARM SPICED CAKE, GRAPEFRUIT, LEMON CURD

CHOCOLATE SOUFFLÉ, CINNAMON & ORANGE

THIS MENU IS AVAILABLE IN THE BAR FROM MONDAY 9TH JANUARY TO SATURDAY 21ST OF
JANUARY 12.5% SERVICE CHARGE APPLIES. COVER CHARGE £2

CORRIGAN'S

M A Y F A I R

THE SPICE DRINKS MENU

BEERS & CIDER 5.50

MEANTIME INDIA PALE ALE

India Pale Ale may be described as hop wine. Jam packed with English Fuggles and Goldings, This was the original beer that the British drank when they invented curry, this, not lager - is the original, authentic and ideal partner to all great British dishes.

FULLER'S LONDON PRIDE ALE

Known and loved for its distinctive, rounded flavour, London Pride is the award-winning beer for which Fuller's is famous. It is now one of Britain's leading premium ale: To the beer aficionado's we say: Whatever you do, take Pride.

FULLER'S BENGAL LANCER ALE

The beer is pale in colour, full-bodied with a distinctive hoppiness that marks it out as a true India Pale Ale. Immortalised in folklore, novels and on the Hollywood screen, the real Bengal Lancers have their origins in the 1700s when the nawab of the state of Awadh, in today's northern India, raised Bengal's first regiments of cavalry

COBRA PREMIUM

Much like modern India, Cobra Premium Beer brings together a fusion of past and present in perfect harmony. Cobra uses a traditional Indian blend of ingredients, including maize and rice, but combined with our modern twist - a little less gas.

WESTON'S ORGANIC CIDER

A refreshing, contemporary cider, matured in oak vats to give a smooth apple taste which is cold filtered for a clean and bright appearance. –The sweetness works well with all types of spicy food

COCKTAILS 14.00

MUMBAI MULE

A spicy mix of Russian Standard Vodka, Pomegranate Juice, Green Saffron Lemon and Ginger cordial, Mint & Lime topped with Soda Water

SPICED BOMBAY

Bombay Sapphire Gin blended with Basil, Tomato Juice, Cucumber, Tabasco, Worcestershire Sauce, Black Pepper & Salt

PEAR-FECT BOURBON

A more laid back mix of Woodford Reserve Bourbon, Benedictine, Apple Juice, Black Peppercorns, and Fresh Pear, a "pearfect" rest bite from the spice

VANILLA SKY

A Fiery Blend of Bourbon, Vanilla Syrup, Angostura Bitters, Black Peppercorns, Fresh Mint, Brown sugar, and topped off with Laphroaig Scotch Whisky for a Smokey finish"