

FEASTING MENU

||||||| 3 COURSE £68 |||||||

With Wine Pairing £36

Minimum 2 People

SMALL PLATES

Kurkuri Bhindi Chaat 🌿

Kurkuri Okra, Tamarind Chutney, Honey Yoghurt

Duo of Dosa

Aloo Masala 🌿 | Duck Chettinad

Tomato & Coconut Chutney

Gewurztraminer Estate Reserve, Morande, Valle del Maipo, Chile

BB'S TANDOOR PLATTER

Non-Vegetarian

Chicken Seekh Gilafi, Recheado Fish Tikka,
Achari Lamb Chop

or

Vegetarian 🌿

Chilgoza Malai Broccoli, Paneer Tikka,
Portobello Mushroom Tikka

Primitivo, Trastullo, Puglia, Italy

MAINS

(Any one of your choice)

Kesar Malai Kofta 🌿

Vegetable Dumpling, Saffron, Cashew, Brown Onion Sauce

Junglee Maas

Hampshire Mutton, Dried Red Chilli, Clarified Butter

Chicken Tikka Makhani

Charred Chicken, Fenugreek, Creamy Tomato Sauce

Served with Dabba Dal, Lasooni Palak,
Basmati Rice or Plain Naan

Pinot Noir, Lawson's Dry Hills, Marlborough, New Zealand

DESSERT

Jalebi Cheesecake + £8

Saffron Caviar, Gram Flour, Malai

LBV Churchill's Port, Portugal

Last order by 1:45pm (Lunch) 9:45pm (Dinner) and 8:45pm (Sunday).

🌿 Vegetarian | Please speak to your server for any allergens information.
Dishes may contain traces of allergens/nuts despite our persistent efforts.

All prices include VAT. A discretionary service charge of 2.5%
and 12.5% cover charge will be added to your bill.