

FESTIVE MENU

||||| £85pp | Wine Pairing £40 |||||

(Minimum 2 People)

Selection of Poppadums 🌿

Mango Chutney, Tomato Chutney

Pineapple Rasam 🌿

Lentil, Pineapple, Black Pepper & Turmeric Soup

Aloo Tikki Chaat 🌿

Crispy Potato Patty, Yellow Peas,
Tamarind Chutney & Honey Yoghurt

or

Gosht Ki Shammi

Slow Cooked Lamb, Split Chickpeas
& Aromatic Garam Masala

Gewurztraminer Estate Reserve, Morande, Chile

Paneer Tikka Sunehri 🌿

Homemade Cottage Cheese, Plum Relish, Mint Chutney

or

Nilgiri Jheenga

Prawns, Yoghurt, Mint, Coriander, Curry Leaves

Primitivo, Trastullo, Puglia, Italy

Badami Kofta 🌿

Vegetable Dumpling, Saffron, Almonds
& Caramelised Onion Sauce

or

Murgh Khaas Korma

Braised Chicken, Mace, Green Cardamom
& Caramelised Onions

or

Rogan Josh

Slow-Cooked Lamb Leg, Kashmiri Chillies
& Black Cumin

Served with Dal Makhni, Aloo Bhindi,
Boondi Raita, Saffron Pulao, Tandoori Breads
Pinot Noir, Lawson's Dry Hills, Marlborough, New Zealand

Milk Cake

Reduced Sweetened Milk, Pistachio, Rose Petals

LBV, Port Ferreira, Douro, Portugal

Our standard wine measure is 100ml per course and 50ml for dessert.
🌿 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 a £3pp cover charge will be added to your bill.

PARTY MENU

AVAILABLE FOR ALL STANDING EVENTS

SIX BUSTLE BITES £45PP

Aloo Tuk 🌿

Paneer 65 🌿

Samosa Papadi Chaat 🌿

Adipoli Prawns

Gun Powder Chicken Nuggets

Bambaiya Keema Pao

SIX PREMIUM BUSTLE BITES £58PP

Bambaiya Ragda 🌿

Chilgoza Malai Broccoli 🌿

Squid Koliwada

Chicken Seekh Kebab

Chettinad Duck Dosa

Bohri Lamb Samosa

VEGETERIAN MENU AVAILABLE ON REQUEST

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