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.