

FESTIVE MENU

||||| £80pp | Wine Pairing £40 |||||

(Minimum 2 People)

Selection of Poppadums 🌿

Mango Chutney, Tomato Chutney

Pineapple Rasam 🌿

Lentil, Pineapple, Black Pepper & Turmeric Soup

Ragda Patties 🌿

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

Chicken, Poppy Seeds, Chironji, Cashews & Yoghurt
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.