FESTIVE MENU

£85pp | Wine Pairing £40

(Minimum 2 People)

Selection of Poppadums
Mango Chutney, Tomato Chutney

Pineapple Rasam
Lentil, Black Pepper & Turmeric Broth

Aloo Tikki Chaat
Crispy Potato Patties, 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
Wild Tiger Prawns, Fresh Coriander, Mint & 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

Junglee Maas
Hampshire Mutton, Dried Red Chilli & Clarified Butter

Served with Dal Makhni, Aloo Bhindi,
Boondi Raita, Saffron Pulao & Tandoori Breads

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

Gulab Jamun Tiramisu
Dark Chocolate, Mascarpone, Pedro Ximénez

LBV, Port Ferreira, Douro, Portugal

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 £3pp cover charge will be added to your bill.