



Menu

£33 per person for three courses including a Spiced Pear Bellini

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STARTERS

Grilled aubergine with sesame, tamarind & peanut crumble (v) (n)

Palak patta chaat - spinach & carom fritter, yoghurt, tamarind and coriander chutney (v)

Tandoori cod with carom and nigella seeds

Koliwada shrimp with garlic & chilli, passion fruit salsa

Char-grilled pork ribs with chilli and honey glaze

MAIN COURSES

Crisp zucchini flower with marrow & lentil sauce, tamarind glazed vegetables (v)

Tandoori Trio - paneer tikka, achari cauliflower, Padrón pepper (v)

Pan seared hake with yellow lentils, bitter melon chutney, kachumber fenugreek salad

Tandoori chicken breast with pomegranate, mint chilli korma (n)

Char-grilled rump of lamb with Madras coconut sauce, pilau rice

DESSERTS

Mithaai Miloni - Jodhpuri ghevar, thandai shrikhand, milk dumpling

Spiced pistachio cake with peanut ice cream (n) 🌿

Trio of chocolate -bitter chocolate mousse, milk chocolate brownie and ice cream (n) 🌿

Selection of Neal's Yard cheeses with quince chutney and Peshwari
naan (*£4 supplement*) (n) 🌾