



## THREE COURSES £35

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*Duo of Pairing Wines £18 | Additional Dessert Pairing Wine £8*

Quinoa and Tofu Vadai, Plantain Chips, Coriander and Coconut Chutney

Tawa Grilled Tamarind Tiger Prawns, Roast Fava Beans, Pink Peppercorn and Fennel Raita

Dhungar Kasturi Chicken Tikka, Piquillo Ketchup, Kachumber Salad



Tandoori Medley of Vegetables, Kadai Sauce, Masala Spelt

Pan Fried Cod and Mussels in Curry Leaf and Coconut Stew, Mustard Upma

Chargrilled Malai Quail Supreme, Biryani, Quail Egg, Cucumber Raita

*(All main courses are served with Yellow Lentils and Tandoori Bread or Rice)*



Poached Pear, Blackberry Jelly, Honey & Buttermilk Ice-Cream

Purple Carrot Halwa, Fennel Clotted Cream, Caramel Walnuts

Cardamom Infused Chocolate Tart, Vanilla Bean Ice-Cream

### *NIBBLES £6*

Lamb Seekh Salad

Tandoori Broccoli

Vegetable Samosa

### *SIDES £9*

Cauliflower Adraki Masala

Punjabi Style Chickpeas

Paneer & Spinach Purée

*Food Allergies and Intolerances:  
Before ordering please speak to our staff about your requirements*

All prices are inclusive of VAT.  
A discretionary Service Charge of 13.5% will be added to your bill