



THREE COURSES £35

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

Wild Garlic Idli, Gunpowder, Lentil Pearls, Sambar

Poussin Marinated with Sweet Basil and Pine Nuts, Crunchy Quinoa Salad

Pollock and Sorrel Cake, Garlic and Mint Yogurt, Mung Bean Sprouts



Tandoor Grilled Stuffed Ramiro Pepper and Broccoli, Chickpea Flour Bengali Dhokla

Roast Lamb Rump and Kidney, Garlic Bok Choy, Onion Rogan

Pan-Fried Pink Prawns, Nigella Seeds Tempered Fennel,
West Coast Kokum and Coconut Sauce

(All Main Courses are Served with Lentils & Tandoori Bread or Rice)



Anise and Dark Chocolate Bavaois, Peanut Crumble, Banana Ice Cream

Soy Milk Pannacotta, Stewed Rhubarb, Blood Orange

Saffron Bread and Butter Pudding, Almond Ice Cream



NIBBLES £6

Vegetable Samosa

Chicken Malai Tikka

Lamb Kebab Salad

SIDES £9

Spiced Baby Aubergine

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