



Spice friendly Wine suggestions (Extensive wine list available with brief introductions)

White wines (125ml glass)

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| Macabeo, Finca Valero, D.O. Carinena, Spain, 2017 | 4.80 |
| Pinot Grigio della Venezie IGT , Conti di Reforte Veneto, Italy, 2017 (Organic Vegan) | 6.00 |
| Sauvignon Blanc, Spy Valley, Marlborough New Zeland, 2017 | 8.70 |

Red wines (125ml glass)

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| Shiraz, The Old Press, Riverland, Australia, 2017 | 5.20 |
| Merlot, Reserva, Santa Rita Gran Hacienda, Central Valley, Chile, 2017 | 7.50 |
| Malbec Reservado Fabre Montmayou, Mendoza, Argentina, 2014(Organic Vegan) | 9.00 |

Prices include VAT @ 20%. **We do not levy service charge for tables of up to 8 people.** Please inform one of our team of your specific allergy or dietary requirement when ordering. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. We import all our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot.

All menus are subject to change. SAMPLE MENU ONLY

Bookatable Star Deal

3 courses for £29per person including a glass of Lychee Spritz cocktail

Starter (choose one)

- Grilled pink aubergine, sesame, tamarind and peanut crumble (vegan) (gf) (n)
- Indo-Chinese chilli paneer with garlic and soy
- Tandoori chicken breast tikka with Rajasthani soola spices, coriander chutney (gf)
- Char-grilled Barnsley lamb chop, smoked paprika raita (gf)
- Koorg style double cooked pork belly with kokum berries, curried yoghurt
- Banana leaf wrapped sea bass, coconut & green mango chutney, masala rice flakes (£3 supplement)

Main Course (choose one)

- Kale and quinoa kofta with date and ginger, tomato lemon sauce (vegan) (gf)
- Achari cauliflower, black lentils, potato paratha (v) (gf)
- Pollock malai curry, steamed rice, vegetable poriyal (gf)
- Tandoori chicken breast with fennel & coriander, bay leaf and pepper sauce (gf)
- Chettinadu style mutton curry, pilau rice (gf) (df)
- Tanjore style king prawns in coconut coriander sauce, ghee rice (gf) (£5 supplement)

Sides

- 24 hour simmered black lentils (gf) 4.50
- Spinach stem poriyal with coconut and curry leaf (vegan) (gf) 4.25
- Potato paratha / Garlic naan/ Roti (vegan) 3.00

Dessert (choose one)

- Saffron poached pear filled with dried fruit, coconut rice payasam (vegan)
- Sorbet or ice cream selection of the day
- Sticky ginger toffee pudding, cinnamon ice cream
- Malai kulfi, honeycomb crumble
- White chocolate tart, wild berry sorbet
- Platter of assorted desserts for 2 to share - Selection of 4 desserts from the chef (n) (£10 supplement)

(v) Vegetarian (n) Contains nuts (gf) Gluten free