



## SIX COURSE TASTING MENU

£75 PER PERSON

### Course 1

#### ASSORTED PAPAD AND CRISPS (V)

Garlic-tempered yoghurt, mango & lime, husk tomato & roasted bellpepper.



### Course 2

Choose one.

#### AVO-BERRY CHAAT (V)

Spiced chickpeas, wheat crisp, avocado, fresh berries.

#### PRAWN KALI MIRCH

Pink prawns, cracked Western Ghats peppercorn, kaffir lime.



### Course 3

Choose one.

#### MALAI CHICKEN TIKKA

Premium chicken breast, gruyere cheese, green cardamom, royal cumin and fresh herb spices.

#### STONE BASS

Pink peppercorn, sweetcorn salsa, pickled dill, fresh beetroot.



### Course 4

#### HOUSE SORBET (V)

Seasonal choice.



### Course 5

Choose one.

#### BUTTER CHICKEN

Old Delhi style smoked, grilled chicken, Camone tomato and fenugreek sauce, cashew crumble.

#### LAMB ROGHANJOSH

Ruby red onion, Kashmiri chilli, dry ginger, alkanet root.

#### ALLEPPEY HALIBUT

Halibut chunks, coconut malai, fresh turmeric, green mango.

**Served with Chatora black dal, saffron pulao rice and heritage naan.**



### Course 6

Choose one.

#### GULAB JAMUN (V)

Khoya balls soaked in cardamom syrup, with hazelnut chikki & vanilla ice cream.

#### KULFI (V)

Traditional Indian ice cream in seasonal flavour.