



SIX COURSE TASTING MENU

£75 PER PERSON

Course 1

ASSORTED PAPAD AND CRISPS (v)

Garlic tempered yoghurt, mango & lime, wild berries chutney.



Course 2 - choose one

CHATORA CHAAT (v - vegan option available)

Spiced chickpeas, wheat crisp, sally potato, sweetened yoghurt, Bikaneri sev.

TELLICHERRY PEPPER PRAWN

Pink prawns, cracked Western Ghats peppercorn, kaffir lime.



Course 3 - choose one

KASOORI CHICKEN TIKKA

Premium chicken breast, gruyere cheese, dried fenugreek, Bhatti masala, sprouted moong salad.

THE OG LAMB SEEKH

Tailed pepper, Kashmiri chilli, Cipollini onion kachumber

KALONJI PANEER TIKKA (v)

Chargrilled cheese, pickling spices, mint chutney.



Course 4

HOUSE SORBET (ve)

Seasonal choice.



Course 5 - choose one

BUTTER CHICKEN

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

LAMB ROGHANJOSH

Boneless lamb, ruby red onion, Kashmiri chilli, dry ginger, alkanet root.

ALLEPPEY HALIBUT

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

PALAK KOFTA (v)

Young spinach dumpling, golden resin, melon seeds, spicy yoghurt rassa.

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



Course 6 - choose one

GULAB JAMUN (v)

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

KULFI (v)

Indian ice cream in mango, pistachio, and betel leaves flavours.



A LA CARTE MENU