

FESTIVE LUNCH MENU

Three Courses £29

Whole Tasting Lunch menu £36 / Wine pairing £24



Starters

Tandoori grilled broccoli, Kale, and orange salad with feta cheese

Devonshire Crab & shrimp cake with shallots and mustard,
apple & fennel salad, cranberry chutney

Lamb Cutlets grilled with Chettinaad spices on tangy avocado salad

(2020 Southern Right, Sauvignon Blanc, Hemel-En-Aarde Valley, South Africa -100ml

Or

2020 AIX Rose, Coteaux d' Aix en Provance, France – 100ml)



Mains

Tawa paneer with mixed peppers, red onion, crushed coriander, and peppercorn

Tandoori grilled turkey with onions, tomato, curry leaves & coconut sauce

Lamb vindaloo with browned onion, garlic, malt vinegar & red chilli paste

Served with:

Saffron rice, Naan,

Punjabi Dal Makhani

(2017 Jean Luc Colombo "Les Abeilles" Cotes du Rhone Rouge, Rhone Valley, France -100ml

Or

2019 Gouguenheim Malbec, Mendoza, Argentina– 100ml)



Desserts

Sticky toffee pudding; masala cinnamon ice cream

Warm Carrot and raisin fudge with Bourbon Vanilla Ice cream

(2016 Petit Guiraud, Sauternes, Bordeaux, France – 50ml)

