

## FESTIVE LUNCH & EARLY EVENING MENU

Three Courses £35

Whole Tasting Lunch menu £45

Wine Pairing £25

### Starters

Brussel sprouts & sweet potato masala uthappam; tomato & garlic chutney

Prawn and squid porichadhu turmeric, chilly and curry leaves; chickpea raitha

Hyderabadi chicken tikka with peppers, black garlic, mustard oil; apricot chutney

*2021 Chaffey Bros Wine Co, Not Your Grandma's Riesling, Eden Valley, Australia - 100ml*

*2021 Love by Leoube Organic Rose, Côtes de Provence, France - 100ml*

### Mains

Portobello and Oyster mushroom tandoori grilled; makhani sauce & parmesan

Turkey vindaloo with onion, malt vinegar, tomato and special spice blend

Lahori lamb do pyaza, dried lemon, shallots, ginger and garam masala

Served with;

Medley of beans with shallots, red chilli, fennel seeds & coriander

Yellow Dal Tadka with shredded spinach Peas Pulao, Naan

*2020 Tapanappa, "Foggy Hill" Pinot Noir, Fleurieu Peninsula, South Australia - 125ml*

*2019 Cannonball Cabernet Sauvignon, California, Usa - 125ml*

### Desserts

Orange & chilli chocolate tart

Date and walnut steamed pudding

*Fonseca Bin 27 Port, Douro, Portugal - 50ml*

*Pedro Ximerez Triana, Hidalgo 15%, Spain - 50ml*

A 12.5% discretionary service charge will be added to your bill.

