

FESTIVE LUNCH & EARLY EVENING MENU

Three Courses £38

Whole Tasting Menu £45

Wine Pair £22

STARTERS

Kolkata beetroot chop, ginger, fennel & royal cumin with kasundi mustard kadi sauce

Smoked Malabar prawns marinated with fresh turmeric, coconut, curry leaves

Turkey, Afghani malai tikka with coriander and truffle cream; apricot chutney

2022 Turkey Flat Rose, Barossa Valley, South Australia – 125ml

2023 Mount Brown, Sauvignon Blanc, Waipara Valley, New Zealand – 125ml

MAINS

Artichoke hearts grilled & methi malai kofta with Makhani sauce

Murgh mughlai korma, chicken simmered in aromatic melon seed sauce

Mirch gosht masala, lamb with scotch bonnet, ground coriander and cumin

Served with

Seasonal vegetable tossed with peppers, red onion, freshly ground spices

Pulao rice / Cheese chilli naan / Yellow dal tadka

2022 Gouguenheim, Malbec, Mendoza, Argentina – 125ml

2019 Vina Amate Rioja Reserva, Tempranillo/Mazuelo, Rioja Baja, Spain – 125ml

DESSERTS

Gajjar halwa tiramisu

Prune and ginger steamed pudding with Pistachio Kulfi

Amaretto Disaronno liqueur, Italy – 50ml

2020 Petit Guiraud, Sauternes, Bordeaux, France – 50ml

A 13% discretionary service charge will be added to your bill.

