

M O T H E R ' S D A Y M E N U

Three Courses £55

Wine Pairing £40

S T A R T E R S

Mixed mushroom galouti kebab with organic mace and chilly; berry chutney

Chicken Tikka with peppers, lemon salt, ginger & coriander stem

Andhra Chilli fish with sundried tomato, mustard & quinoa kedgree

Papdi chaat, spiced kidney bean & chickpea with wheat crisps, yogurt, chutneys

2023 Hubert Brochard IGP Sauvignon Blanc, Loire Valley, France - 125ml



M A I N S

Tawa Murgh, chicken simmered with garlic, roasted spices, red onion and peppers

Afghani mutton korma simmered with ginger, turmeric, saffron and glazed onion

Okra and baby potatoes with onion, coriander, pickling spices

Served with

Yellow lentils tempered with cumin, garlic and coriander

Pulao Rice

Butter Naan

2017 Quintada Silveira, Colheita Tinto, Douro, Portugal - 175ml



D E S S E R T S

Carrot Halwa Tiramisu with pineapple sorbet

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

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

For any dietary requirements please speak to your waiter.

