

LINNER MENU

£35 (1pm ~ 4pm), Mon ~ Sun (Max 6 Guests)

STARTERS

(select one)

Aloo Tikki ~ Honey Yoghurt (V)

Crispy potato cake, tamarind, mint chutney

Cauliflower ~ Textures (V)

Samosa, pickle, chutney

Prawns ~ Masala

Roscoff onion, coconut, sesame, peanut

Chicken ~ Harissa

Dried lemon, Kashmiri chilli, palm vinegar

Goat ~ Shami Kebab

Yoghurt bearnaise, fennel bulb, lentil

MAINS

(select one)

Paneer ~ Palak (V)

Cottage cheese, tomato, ground spices

Truffle ~ Pulao (V)

Wild mushroom, goji berry, raita

Sea Bass ~ Neelgiri

Pan-seared, jaggery, curry leaf

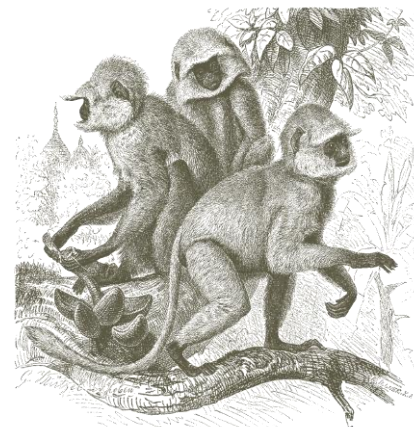
Chicken Tikka ~ Masala

Tomato, fenugreek, Kashmiri chilli

Venison ~ Green Peppercorn

Slow-cooked, fennel, yoghurt

Served with Tadka Dal, Steamed Rice & Breads



DRINKS

(select one ~ Add £5)

Classic G&T

London Dry Gin, Indian Tonic

Glass of Wine (100ml)

Dourthe, Sauvignon Blanc / Humberto Canale, Malbec

Indian Lager

Mango Lassi



DESSERTS

(select one)

Chocolate ~ Honeycomb

Micro sponge, soil, mousse

Shrikhand ~ Puranpoli

Mango, lentil, tuile, saffron yoghurt

Coconut ~ Payasam

Melon, green cardamom, saffron

ADD ONS

Paneer Tikka ~ Black Garlic 12

Cottage cheese, sweet mango, burnt tomato

Lobster ~ Pollichathu 14

Brioche, Southern spices, oil

Chicken ~ Reshmi Kebab 14

Gram flour, egg, lentil salad

Quail Naan ~ Truffle 12

Masala scrambled egg, mince, oil

Guinea Fowl ~ Biryani 24

Boneless, basmati rice, fried onion, raita

Please speak to your server for allergens information. Standard measure of 25ml gin used.

Dishes may contain traces of allergens/nuts despite our persistent efforts.

Price includes VAT. A discretionary service charge of 15% applies.