



Valentine's Day

£50.00 per person including a glass of Velvet Rain sparkling cocktail on arrival

APPETISER

Avocado hummus, toasted seeds, Padrón peppers (vegan)

STARTERS (for the table)

Grilled aubergine with sesame, tamarind and peanut crumble (vegan) (n)

Char-grilled African wild prawn with tomato salsa, kachumber salad

Sandalwood flavoured tandoori chicken breast tikka with rose petals & pomegranate

Achari lamb fillet, paprika raita, anchovy chutney

MAINS (choose one)

Malai kofta – spiced paneer dumpling in tomato fenugreek sauce (v)

Trio of grilled cauliflower, bullet chilli and pithod, coriander coconut sauce (v)

Char-grilled pollock with malai curry sauce, ghee rice

Bengali style king prawn with mustard and onion sauce, steamed rice

Tandoori chicken breast, saffron korma sauce, pilau rice

Seared rump of lamb with hot Madras sauce, masala mash

Served with black lentils and garlic naan for the table

DESSERT

Platter of assorted desserts – for 2 to share

(Dark chocolate mousse, Himalayan Queen, Sticky ginger toffee pudding & Cinnamon ice cream)

Prices include VAT @ 20%. **We do not levy service charge for tables of up to 8 people.** Allergen information available on request. Please inform one of our team of your specific allergy or dietary requirement when ordering. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. We import all our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones.