



## Valentine's Day

£55.00 per person including a glass of Francoise Monay Rosé Champagne on arrival

### APPETISER

AVOCADO HUMMUS toasted seeds, celery sticks (vegan)

### STARTERS (for the table)

GRILLED AUBERGINE sesame, tamarind and peanut crumble (vegan) (n)

CEVICHE OF SCALLOP AND BLACK BREAM mango, nigella and pomegranate

TANDOORI CHICKEN BREAST TIKKA Rajasthani soola spices

ACHARI LAMB FILLET paprika raita, anchovy coriander chutney

### MAINS (choose one)

MALAI KOFTA – spiced paneer and dried fruit dumpling, tomato fenugreek sauce (v)

TRIO OF GRILLED CAULIFLOWER, PADRON PEPPER AND PITHOD yoghurt sauce (v)

CHAR-GRILLED POLLOCK Kerala mussel rasam, lemon rice

BAKED WILD PRAWN Bengali mustard and coconut sauce, ghee rice

OLD DELHI STYLE BUTTER CHICKEN MASALA pilau rice

SEARED SADDLE OF LAMB nutmeg and spinach sauce, masala mash

Served with black lentils and garlic naan for the table

### DESSERTS (choose one)

SHRIKHAND CHEESECAKE seasonal berries

GARAM MASALA STICKY TOFFEE PUDDING cinnamon ice cream

ROYAL PUNJABI MALAI KULFI

DATE & GINGER PANCAKE coconut lime sorbet (vegan)

Prices include VAT at prevailing rate. **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.