



Valentine's Day

£55.00 per person

STARTERS (for the table)

- GRILLED PINK AUBERGINE sesame, tamarind and peanut crumble (vg) (n)
- CHILLI SHRIMP COCKTAIL gem lettuce, green mango, curry leaf lime crumble
- SOFIANI MURG TIKKA chicken breast with fennel and coriander
- CHAR-GRILLED ACHARI LAMB FILLET smoked paprika raita, anchovy chutney

MAINS (choose one)

- MALAI KOFTA – rich paneer and dried fruit dumpling, tomato fenugreek sauce (v)
- TRIO OF GRILLED CAULIFLOWER, PADRON PEPPER AND PITHOD spinach sauce (v)
- CHAR-GRILLED COD Kerala seafood bisque, lemon rice
- TANDOORI KING PRAWNS Bengali malai curry sauce, ghee rice
- OLD DELHI STYLE BUTTER CHICKEN pilau rice
- SEARED KENTISH SADDLE OF LAMB keema saag, Chettinad sauce, masala mash

Served with black lentils and garlic naan for the table

DESSERTS (choose one)

- CHOCOLATE PAAN MOUSSE nutmeg & rose, sweet paan ice cream
- GARAM MASALA STICKY TOFFEE PUDDING cinnamon ice cream (g)
- ROYAL PUNJABI MALAI KULFI saffron and cardamom
- BENGALI SWEET COCONUT ROLLS palm jaggery sauce (vg)(g)

(v) VEGETARIAN (vg) VEGAN (n) CONTAINS NUTS (g) CONTAINS GLUTEN Allergen menus available on request

Prices include VAT at prevailing rate. Please inform one of our team of any specific allergy or dietary requirement before placing your order. Our suppliers and kitchens use a variety of ingredients which makes it impossible to guarantee that the food is allergen-trace free. Therefore, guests with any dietary restrictions or allergies are requested to inform wait staff upfront before placing your order and are advised not to share food with other guests on the table. 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. Game dishes may contain shot.