

SHARING MENU

||||||| 4 COURSE £68 |||||||

With Wine Pairing £35

Minimum 2 People

SMALL PLATES

Kurkuri Bhindi Chaat 🌿

Kurkuri Okra, Tamarind, Chutney, Honey Yoghurt

Duo of Dosa

Aloo Masala 🌿 | Duck Chettinad

Tomato & Coconut Chutney

Gewurztraminer Estate Reserve, Morande, Valle del Maipo, Chile

TANDOOR

Bustle Non-Vegetarian Kebab Platter

Chicken Seekh Gilafi, Recheado Fish Tikka, Achari Lamb Chop
or

Bustle Vegetarian Kebab Platter 🌿

Chilgoza Malai Broccoli, Paneer Tikka, Seasonal Mushroom

Primitivo, Trastullo, Puglia, Italy

MAINS

(Any one of your choice)

Kesar Malai Kofta 🌿

Vegetable Dumpling, Saffron, Cashew & Brown Onion Sauce

Bombay Prawn Masala

Shallots, Kodumpuli, Curry Leaves, Coconut

Malabar Lamb Curry

Dried Chilli, Peppercorn, Coconut Milk

Chicken Tikka Makhani

Charred Chicken, Fenugreek, Creamy Tomato Sauce

(Served with Dabba Dal, Lasooni Palak, Basmati Rice or Plain Naan)

Pinot Noir, Lawson's Dry Hills, Marlborough, New Zealand

DESSERT

Jalebi Cheesecake

Saffron Caviar, Gram Flour, Malai

or

Trio of Kulfi

Rose, Saffron, Rabri

LBV Churchill's Port, Portugal

Last order by 1:45pm (Lunch) and 9:45pm (Dinner).

🌿 Vegetarian | Please speak to your server for allergens information.
Dishes may contain traces of allergens/nuts despite our persistent efforts.
Prices include VAT. A discretionary service charge of 15% will be added to the bill.