



TWO COURSES £43, THREE COURSES £49

Duo of Pairing Wines £28, Additional Dessert Paired Wine £14



STARTERS

Bird Seekh Kebab
or
Oyster Vindaloo and Steamed Sanna
or
Samosa Ragda Tartlet



MAINS

Karaikudi Inspired Chicken Roast, Yorkshire Pudding
or
Game Keema, ST Eve Free Range Slow Cooked Egg
or
Beetroot Kofta Korma

*All Mains are accompanied with Bread, Rice,
Dal and Vegetable of the Day*



DESSERT

Khoya Kulfi, Kaju Katli Foam
or
Baked Rice Pudding
or
Sweet Corn Ice-Cream, Young Coconut, Finger Lime



Assorted Papad @£6
Punjabi Onion Salad @£5

MONDAY TO SATURDAY

Lunch: 12:00hrs to 14:30hrs
Dinner: 17:30hrs to 18:30hrs

*Food Allergies and Intolerances:
Please speak to our staff about your requirements.*

All prices are inclusive of VAT. A Cover Charge of 5% and a discretionary Service Charge of 10% will be added to your bill



TASTING MENU £135

PAIRED WINES £129

Street Snack



Samosa Ragda Tartlet
NV Pommery Cuvee Apanage 1874 Brut Champagne - France



Tawa Masala Halibut
2016 Verdicchio Riserva Serra Fiorese Garofoli, Marche-Italy



Scallop Malabar
2023 Riesling Spatlese Benrkasteler Badstube Dr. Thanisch Mosel -Germany



Hiran Boti Tikka
2020 Monthelie Domaine de Montille, Burgundy, France



Tandoori Lamb Chop
(Served with Good old Indian Staples)
2020 Marques Murrieta Riserva Rioja-Spain



Rasmalai
2021 Château Rieussec Baron de Rothschild Sauternes- France



Petit Fours

This menu is offered for the entire table only

Last Order Monday to Saturday 21:00hrs & Sunday 20:30hrs

Vegetarian Menu is available

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