



Grand Bazaar Tasting Menu

£75 per person

For groups of up to 14 guests

Appetiser

Watermelon chaat, mint water, masala cashew (n) (df) (v)

First Starter

Kadhai spice crusted scallops with Aleppey sauce, samphire nest (df) (gf)

Second Starter

Tandoori pigeon with pickling spices, smoked paprika raita,
coriander chutney (gf)

Rest Course

Lime & mint sorbet (df) (gf)

First Main

Kolkata king prawns with coconut & cardamom curry
spinach poriyal (gf)

Second Feast

Celebration of Great British lamb
Tandoori lamb fillet with saffron qorma, lamb galouti, lamb biryani, saag ghost (n)
Bread selection
Black lentils (gf)

Dessert

Warm chocolate mousse with cinnamon ice cream (gf)

Coffees & Teas

Allergen menus and vegetarian alternatives available on request

(gf) Gluten-free (df) Dairy-free (v) Vegetarian (n) Contains nuts

Prices include VAT @ 20%. **We do not levy service charge for tables of up to 8 people.** 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. Game dishes may contain shot.