



Valentine's Day

£75.00 per person including a glass of Francoise Monay Rosé Champagne

STARTERS (for the table)

Copra Patties – Indore style crisp potato cakes filled with sweet and tangy coconut (v)
Turkey tikka 65 with coriander chutney
Grilled pink aubergine, sesame peanut crumble, garlic labneh (v)
Pan seared Scottish scallops, pickled radish, mango coconut chutney

CHEF'S CHOICE OF MIDDLE COURSE

MAIN COURSES (choose one)

Love Bomb - Kale, quinoa, chickpea and dried fruit dumpling, tomato lemon sauce (vegan)
Tandoori Kentish lamb saddle, corn and yoghurt sauce
Char-grilled giant wild prawns, Bengali malai curry sauce
Zafrani paneer tikka, spinach and garlic sauce (v)
Gucchi aur Murgh Kalia – Chicken and morel curry with rose and cardamom
Spiced confit of duck leg, Hyderabad sesame tamarind sauce
Tawa fried masala pomfret, Kerala curry sauce

SIDES FOR THE TABLE

House black dal (v)
Steamed rice (vegan)
Garlic naan (v)

DESSERTS (choose one)

Dark chocolate panna cotta, marinated berries
Daulat Ki Chaat - Old Delhi style sweetened soft whipped cream with saffron and almond

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.