

10th ANNIVERSARY MENU (VEGETARIAN) £55.00 Per Person - (Minimum 2 Guests) Menu available 7th to 13th October



INDIAN CLASSICS JOURNEY

Mango and passion fruit pani puri, Jack fruit samosa, Paddu with cashew coconut chutney.

PAV SLIDER

Raw banana galouti kebab, Tarlet shell, Dates molasses crowned baked bun.

YOGHURT CHAT

Strawberry and pomegranate salsa, Crispy potato nest, Tamarind, Mint and avocado chutney.

LAL MIRCH PANEER

Cottage cheese, Fennel brulee figs, Curry leaf and coriander chutney.

PALATE CLEANSER

Guava and Chilli Sorbet

SABZI MAKHANI

Roasted Vegetables, Picle spices, Candied walnuts, Silky makhani. (Accompanied by Garlic and coriander naan, Dhal makhani and pulao Rice).

RASMALAI ENTREMET

Rasmalai mousse, Rabri cremeux, Pistachio and cardamom, Chocolate and saffron glaze.

Flights of wines are £20.95 per person.

Food Allergy Notice: Please be advised that food prepared here may contain these ingredients: Fresh corianders, Dairy products, Nuts, Coconut, Ginger, Garlic, Eggs and other spices. Please speak to waiters if you have any special requirements.