

## SMALL PLATES

MANGALORE BUN & SCOTTISH CRAB SUKKHA, Fennel seeds & ginger

PAPADI CHAT, Yoghurt, Delica pumpkin, Merinda tomato, pomegranate, beetroots, mint & tamarind chutney \*GBM STARTER

KULCHA, Mushrooms, fontina, bird eye chilli, chives & Périgord black truffles (4g)

## TANDOOR & GRILL

CHARGRILLED SCOTTISH LANGOUSTINES, Spicy shellfish shorba with fennel & tribal green pepper

CHARGRILLED CORNISH LAMB RUMP, Dried rose petals, stone flower, crispy curry leaves & mint-

BRAISED ARTICHOKE TEMA, Bhaang jeera (hempseed) chutney, cumin & Bird's eye chilli

## BIG PLATES

WILD SEA BASS STEAMED IN BANANA LEAF, Raw mango, mint, coriander & crispy straw potatoes

SAAG PANEER, Spinach, turnip tops, onion, cumin & Kasoori methi

HOMESTYLE CHICKEN CURRY, Yoghurt, star anise, stone flower & fennel

Served with Tandoori Sourdough Roti, Phali Hill Flaky Flat Bread & Saffron Pulao

## SWEET PLATES

POMEGRANATE "ICE GOLA"

DARK CHOCOLATE RUM CAKE With whipped cream

CARROT "HALWA" VANILLA ICE CREAM

\*The 2023 Great British Menu winning starter 'Scrambled Snake by the Lake'

A £1 discretionary donation is added to every bill in support of our partnered charity 'WHY'. Please speak to your waiter if you wish for this to be removed or if you would like further information on charity 'WHY'. All dishes come as they're ready. Our menu is designed to share. We make every effort to avoid cross-contamination, but cannot guarantee dishes and drinks are allergen-free. If you have any food related allergies or dietary requirements, please let us know. 12.5% discretionary service charge.

