

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

GRILLED SCALLOPS, PALOURDE CLAMS, Kabuli chickpeas, fresh coconut, curry leaves, coriander

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

BOTTLE GOURD KOFTA, Cashewnut cream, Iranian saffron & toasted pine nuts

HOMESTYLE FISH CURRY, Wild Halibut, mussels, green mango, ginger, tamarind & coconut

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.

