



A Modern Indian Journey

Tasting Menu

£55

Our food journey menu commences in the today yet keeping within our ethos of contemporary dishes and flavours, it is also resolutely couched in the yesterday.

It's what makes our distinctive Indian cuisine standout. From how the dishes are named to what the ingredients are, right through to our presentation and of course, how they taste.

We want you to be on this journey with us and enjoy it to the fullest.

Amuse Bouche

Banarasi Aloo Tikki chaat

Cumin & ginger flavoured potato & peas patties, masala chickpeas, mint & tamarind sauce

Starter

Kasoori Chicken Tikka

Chicken breast, white pepper, cashew nut, kasoori methi. Carrot Pickle & plum chutney

Mid-Course

Imli Wali Machli

Tandoori grilled salmon glazed with tamarind, crushed coriander & black pepper, fig Compote & apple & mint chutney.

Palate Cleanser

Lemon Sorbet

Lemon sorbet, crushed roasted cumin & black salt

Mains

Lamb Rarrah Ghost

Pan seared, glazed tandoori spiced Welsh lamb rump, keema masala, wilted spinach, pickled carrot & rogan jus

Maharaja Shahi Korma

Chicken breast in a cashew nut sauce, saffron, green cardamon, mace & kewara water

Sides

Green Vegetable Thoran

Seasonal mixed vegetables sauteed with mustard seeds and curry leaf

Dal Makhani

12-hour cooked black urad dal

Saffron & Peas Pulao Rice

Naan Bread

Roti

Dessert

Blood Orange & Cardamom Chocolate Brownie

with vanilla ice cream