

**Let your life lightly dance on the edges
of time like dew on the tip of a leaf.**

Rabindranath Tagore

January Exclusive

Available Monday-Saturday

12pm until 2.45pm & 6pm, 6.30pm and 9.30pm onwards

Two courses at £27 or three courses at £29 per person
Including an aperitif on arrival


Prices include VAT @ 20%. A 12.5% discretionary service charge will be added to your bill.
All gratuities are distributed to the entire team.

(v) Vegetarian


 Contains gluten

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements.

Starters

Bombay style vegetables with cumin pao, salsify crisp  (v)

Pan seared sea bream with green mango coconut chutney

Sandalwood flavoured Norfolk free range chicken, chicken tikka rillettes 


Smoked Kentish lamb escalope, coriander chutney

Main courses

Char-grilled root vegetables, yoghurt sauce, green pea pilau (v)

Tandoor spiced whiting fillet, caldeen sauce, steamed rice, steamed rice

Kadhai style curry of free range chicken leg, pilau rice


Stir-fry of rose veal Madras style, layered paratha 

Side Dishes

Cabbage and seasonal green foogath with coconut and curry leaf £6.00


Black lentils £6.00


Bheja Fry - lamb mince and brain £8.50 

Selection of breads £7.50 

Desserts

Sorbet or ice cream selection of the day

Garam masala pudding with nutmeg custard 

Burnt malai and peppercorn panna cotta, saffron pear 

Green cardamom brulée with rose petal biscotti 