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

Rabindranath Tagore



# **London Restaurant Festival 2016**

Three courses at £35 per person Including a cocktail and a pre-starter

Available Mon-Sat 12pm-2.45pm | Mon-Thur 18:00, 18:30 & 21:00 onwards | Fri-Sat 18:00 & 21:30 onwards

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 to the 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**

Pressed watermelon chaat, dhokla crumble and caramel muri (v)

Fenugreek scented tandoori cod, curry leaf and lime crumble

Reshmi kebab of Norfolk free range chicken

Smoked Herdwick lamb fillet and galouti kebab mille feuille

### Main courses

Banana chilli filled with fenugreek, raisin and bitter gourd, green pea pilau and yoghurt sauce (v)

Spice crusted cobia fillet with shallot and ginger sauce, tamarind rice

Tandoori chicken breast with spinach and apricot, garlic naan crumble 

Char-grilled Herdwick mutton escalope, black lentils and layered paratha

# **Side Dishes**

Rajasthani sangri beans with fenugreek and raisin £7.00

Black lentils £6.00

Bheja Fry – lamb mince and brain £7.50 

Selection of breads £7.50

#### **Desserts**

Sorbet or ice cream selection of the day

Spiced red pumpkin and corn cake, popcorn ice cream

Dark chocolate tart with garam masala ice cream

Green cardamom brulée with rose petal biscotti