



Three courses at £50 per person  
Including a glass of Laurent Perrier Cuvee Rose Brut NV  
Champagne 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.

### Appetisers

- Spiced herring roe on toasted cumin brioche 🌿
- Reshmi kebab of Norfolk free range chicken
- Smoked Herdwick lamb escalope and galouti kebab mille feuille 🌿
- Bombay style vegetables with cumin pao, pickled red onion (v)

### Main courses

- Char-grilled halibut with tomato and lemon sauce, lime rice
- Norfolk free range chicken breast with spinach and apricot, garlic naan crumble 🌿
- Roast saddle of Romney Marsh lamb, corn sauce, pickled root vegetables, masala cashew nut
- Roast cauliflower with truffled achari sauce, naan bread 🌿 (v)

### Side Dishes

- Rajasthani sangri beans with fenugreek and raisin £7.00
- Cabbage and kale porial £5.00
- Black lentils £6.00
- Pilau rice or steamed rice £3.00
- Garlic naan or potato stuffed paratha 🌿 £3.50

### Desserts

- Original Beans dark chocolate and rasgolla tart with calamansi and chilli sorbet 🌿
- Spiced red pumpkin and corn cake, popcorn ice cream 🌿
- Green cardamom brulée with rose petal biscotti 🌿
- Ice cream or sorbet selection of the day