

Early & Late Dinner Menu

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

Available Monday - Saturday
6.00 - 6.30pm & 9.30pm 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 🌿 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

- Spring vegetable cake with beetroot and raisin, kasundi mustard (v) 🌿
- Spice crusted black bream fillet, green mango chutney
- Sandalwood flavoured tandoori chicken breast, shallot raita, chicken tikka rillettes 🌿
- Smoked Kentish lamb fillet and galouti kebab mille feuille 🌿

Main courses

- Tasting of mushroom – cep and spinach curry, tandoori Portobello, mushroom pilau (v)
- Pan seared coley, coconut vinegar sauce, steamed basmati rice
- Tandoori chicken breast in pistachio korma, garlic naan crumble 🌿
- Rajasthani fiery lamb curry with pilau rice

Side Dishes

- Rajasthani sangri beans with fenugreek and raisin £7.00
- Black lentils £6.00
- Keema Karela – lamb mince and bitter melon £9.00
- Selection of breads £7.50 🌿

Desserts

- Sorbet or ice cream selection of the day
- Burnt malai and peppercorn panna cotta, saffron pear 🌿
- Spiced apple and blueberry crumble, Madagascan vanilla ice cream 🌿
- Alphonso mango fondant, chilli mango soup 🌿