



Spring Menu

£30 per person for three courses

STARTERS

Bangla scotch egg, kasundi mustard (v) 🌿

Keralan spiced stir-fried shrimp, green mango chutney 🌿

Tandoori chicken breast tikka, pickling spices

Calouti brioche - tender lamb mince kebab, honey saffron brioche (n) 🌿

MAIN COURSES

Tandoori Trio - paneer tikka, achari cauliflower, Padrón pepper (v)

Grilled Portobello mushroom with spinach and garlic sauce (v)

Green spiced monkfish with tomato tamarind sauce, lemon rice

Char-grilled fillet of lamb with Madras coconut sauce, pilau rice

Pork cheek vindaloo, masala deem, cumin mash

DESSERTS

Dark chocolate mousse, white chocolate truffles, milk chocolate ice cream 🌿

Carrot and ginger toffee pudding, clove ice cream 🌿

Selection of English farmhouse cheeses from Neal's Yard, served with
quince chutney and Peshwari naan (n) 🌿

Head Chef Raju Ramachandran

(v) Vegetarian (n) Contains nuts 🌿 Contains gluten

Dishes from a set menu and subject to change Prices include VAT @ 20%. 12.5% discretionary service charge will be added to your bill. Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements you have. Our food suppliers have given assurances that none of our ingredients are genetically modified. Some dishes may contain shellfish.