



## SET LUNCH MENU

15.00 for 2 courses | 18.00 for 3 courses

Vegetarian menu available on request.

### STARTER

Cool yoghurt and lentil dumplings, cucumber hearts with crispy spinach (v)

Tandoori spiced sea bream with carom

Kadhai spiced chicken liver and red onion

### MAINS

Indo-Chinese stir-fried cauliflower and broccoli with soya, sesame and chilli (v)

Pan-fried hake with Bengali mustard sauce

Tandoori chicken leg in green moong lentil sauce

### DESSERT

Sorbet of the day

Lassi pannacotta with blueberries

Mango yoghurt tart with caramelised pastry

## SET DINNER MENU

19.00 for 2 courses

21.00 for 3 courses including a glass of Very Berry Cocktail

Available at 6pm, 6.30pm and 9.30pm onwards

## PRIVATE DINING ROOM

Please ask for our range of Private Dining Menus, select from extravagant feasts, canapé parties, lunchtime sharing platters or simply delightful dinners.



## APPETISERS

Chilled tomato and green mango soup, 'ambi panna' sorbet (v) 5.50

Tapioca and peanut cake with tomato coconut chutney (v) 5.75

Cool yoghurt and lentil dumplings, cucumber hearts and crispy spinach (v) 6.25

Organic cured salmon, green pea wasabi and puffed rice 'jhal muri' 8.00

Tandoori spiced sea bream with carom 8.00

Kerala style stir-fried shrimp with shallots and curry leaf 8.50

Pahadi tikka – tandoori chicken breast with fennel and coriander 8.50

Spice crusted lamb fillet with smoked paprika raita 8.75

## MAINS

Spinach dumplings with tomato and fenugreek sauce, lemon rice (v) 14.00

Trio of mushroom: spinach curry, filled Portabello, stir-fried wild mushroom (v) 16.00

Chargrilled cod with green spices, yoghurt rice 15.75

Grilled wild prawns with coconut and lemon grass 30.00

Dry spice crusted free range chicken breast with mint and onion sauce 17.25

Seared Gressingham duck breast with sesame and tamarind sauce, pilau rice 21.00

Smoked saddle of Kentish lamb with Rajasthani spiced corn sauce, pilau rice 24.00

Tandoor spiced red deer with root vegetables, yoghurt sauce 29.00

## GRILLS

Kadhai spiced chicken liver and onions on brioche 7.50 15.00

English asparagus with curried yoghurt and gunpowder (v) 8.00 16.00

Lamb escalopes with black stone flower 9.00 19.00

## BREADS

Potato paratha, naan—plain naan / garlic naan 3.25

Chicken tikka with cheese naan / Peshwari naan 4.50

## SIDES

Pilau rice, plain steamed rice 2.50

Kachumber salad 2.50

Spinach poriyal 3.50

Jeera Jersey Royals 3.50

Green moong lentil 3.50

24 hour simmered black lentils 4.50

## PUDDINGS

Taster shot glass of homemade ice cream or sorbet 1.50

Sorbet and ice cream selection of the day 5.00

Melon salad, chilled watermelon soup, melon sorbet 5.50

Mango and buffalo milk kulfı 5.75

Spiced pistachio cake with lime sorbet 6.50

Selection of English farmhouse cheeses from Neal's Yard served with quince chutney and Peshwari naan 8.50

## SHARING PLATTERS for 2 or more

KEBABS 15.00 per person

Chicken tikka, lamb fillet, tandoori king prawn and sea bream

SEAFOOD 30.00 per person

Kerala style stir-fried shrimp with shallots and curry leaf

Chargrilled cod with green spices, yoghurt rice

Grilled wild prawn with coconut and lemon grass

(v) Vegetarian Allergen menus available on request.

Prices include VAT @ 20%. A 12.5% discretionary service charge will be added to your bill. All gratuities go directly to staff. 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. Game dishes may contain shot.