



Set Dinner Menu

£24 for 2 courses, £29 for 3 including a glass of seasonal cocktail

Served Mon – Sat, 6 to 6.30pm, 9pm onwards

STARTERS

Chargrilled broccoli, spiced almond flakes and rose petals (v)

Indo-Chinese chilli paneer with garlic and soy (v)

Chicken leg tikka with red Rajasthani soola spices

Madras hot shrimp pepper fry, curried yoghurt

MAINS

Kale & quinoa kofta, tomato lemon sauce (vegan)

Kerala boatman's haddock curry, steamed rice

Tandoori chicken breast with fennel & coriander, bay leaf and pepper sauce

Chettinadu style mutton curry, pilau rice

Black lentils and cucumber raita for the table

DESSERTS

Sorbet or ice cream selection of the day

Passion fruit parfait with chocolate chilli ice cream

Ginger toffee pudding, cinnamon ice cream

Prices include VAT @ 20%. We do not levy service charge for tables of up to 8 people. Allergen information available on request. Please inform one of our team of your specific allergy or dietary requirement when ordering. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. We import all our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot.