



HOLI FESTIVAL OF COLOURS SET MENU

3 courses & cocktail for 35.00

Including a limited edition Holi-inspired colourful cocktail

Available Monday-Saturday throughout March

*To maximize your dining experience,
this menu must be ordered by each diner at your table*

HOLI COCKTAIL

Neela Heera: Bombay Sapphire, fresh lemon juice,
pear purée and apple juice

STARTER

Selection of starters to share:

Crab and curry leaf balls

Bangla-scotch eggs (v)

Indo-Chinese stir-fried chicken with burnt chillies (n)

Chana masala hummus, chilli garlic flatbread (v)

MAIN

Your choice of:

Tandoori rack of lamb, keema palak, Madras curry sauce (gf)

Tanjore style grilled king prawns, spinach porial and lemon rice (gf)

Stir-fried paneer, roast garlic and spinach sauce, steamed rice (gf)

PUDDING

Trio of rice kheer, pistachio kulfi, Malabar plum cake (n)

Plus Tea or Coffee

Head Chef: Thangavel Murugavel

(gf) Gluten-free (df) Dairy-free (v) Vegetarian (n) Contains nuts 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.