

## A little bit of fizz this February...

Four courses at £39 per person  
Including a glass of Françoise Monay, Brut Champagne

Available at 6pm, 6.30pm and from 9pm 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.

### Appetisers

Crisp aubergine steak with tamarind chutney, sesame and peanut crumble (n) (v)

Tandoori chicken with red chilli and fenugreek, pineapple raita

Venison seekh kebab with red onion and pepper, smoked paprika raita 🌿

### Starters

Pithod – chickpea and yoghurt *gnocchi* with tamarind chutney (v)

Spiced herring roe on toasted cumin brioche 🌿

Smoked Herdwick lamb escalope and galouti kebab mille feuille 🌿

### Main courses

Hyderabadi style root vegetable biryani with banana chilli salan (v)

Pan seared megrim sole with green mango and coriander sauce,  
lime rice

Char-grilled Barbary duck breast with mappas sauce, pilau rice

### Side Dishes

Rajasthani sangri beans with fenugreek and raisin £7.00

Black lentils £6.00

Bheja Fry – lamb mince and brain £7.50 🌿

Selection of breads £7.50 🌿

### Desserts

Sorbet or ice cream selection of the day

Spiced carrot and pistachio cake, cinnamon ice cream 🌿

White chocolate and thandai shrikhand with passionfruit jelly 🌿