

**Let your life lightly dance on the edges
of time like dew on the tip of a leaf.**

Rabindranath Tagore



London Restaurant Festival 2015

Three courses at £45 per person
Including a glass of 125ml wine and pre-starter

White
2005 Bourgogne Blanc, Paul Chapelle & ses
Filles, Burgundy, France

Red
2003 Bourgogne Rouge, Domaine La
Galopiere, Burgundy, France

Rosé
2013 Domaine Sainte Marie, Côtes de Provence,
France

Prices include VAT @ 20%. A 12.5% discretionary service charge will be added to your bill.
All gratuities are distributed to the entire team.

Starters

Red kidney bean kebab with puffed lotus seed, lotus root crisp (v)

Spiced herring roe on toasted cumin brioche 🌿

Reshmi kebab of Norfolk free range chicken

Smoked Herdwick lamb escalope and galouti kebab mille feuille 🌿

Main courses

Tasting of jackfruit curry 'meat style' (v)

Char-grilled halibut with tomato and lemon sauce, lime rice

Norfolk free range chicken breast filled with spinach and apricot, garlic
naan crumble 🌿

Roast saddle of Romney Marsh lamb, corn sauce, pickled root vegetables,
masala cashew nut

Side Dishes

Rajasthani sangri beans with fenugreek and raisin £7.00

Black lentils £6.00

Cabbage and kale porial £5.00

Home style split yellow peas with cumin £2.50

Bheja Fry - lamb mince and brain £7.50 🌿

Garlic naan £3.50 Potato stuffed paratha £3.50 🌿

Organic multigrain roti £3.50 🌿

Desserts

Sorbet or ice cream selection of the day

Spiced red pumpkin and corn cake, popcorn ice cream

Green cardamom brulée with rose petal biscotti 🌿

Dark chocolate and rasgolla tart with calamansi and chilli sorbet 🌿

(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.