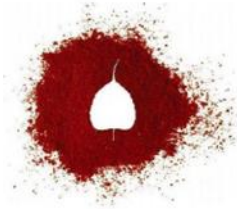


**Let your life lightly dance on the edges
of time like dew on the tip of a leaf.**

Rabindranath Tagore



Cinnamon Autumn Festival

Five courses at £55 per person

Cooking with the seasons has been an ongoing quest of ours ever since we opened our doors in 2001. Each year we look for new ingredients to create something new for our guests, and every now and again we look back at our favourites from the past years. I'm delighted to bring you a selection of our favourite autumn ingredients in one menu this year. We hope you enjoy!

Vivek Singh

(v) Vegetarian (vg) Vegan (g) Contains Gluten (n) Contains Nuts

Prices include VAT at prevailing rate. Allergen information available on request. Please inform one of our team of any specific allergy or dietary requirement before placing your order. Our suppliers and kitchens use a variety of ingredients which makes it impossible to guarantee that the food is allergen-trace free. Therefore, guests with any dietary restrictions or allergies are requested to inform wait staff upfront before placing your order and are advised not to share food with other guests on the table. 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.

Appetiser

Pithog Saag - Chickpea and yoghurt gnocchi, spinach crumble, tamarind and coriander chutney (v)

Starter

Jackfruit and lotus root kebab with poppy seed, tomato chutney (vg)

Char-grilled Chalk Stream trout fillet with carom seed, samphire and pickled radish

Tandoori long legged partridge breast with peanut and dried mango, pear chutney, kachri raita (n)

Rest Course

Pani puri sorbet, chickpea caviar

Main Course

Spinach malai kofta, stir-fried morels, smoked korma sauce, saffron rice (v)(n)

Old Delhi style butter chicken, pilau rice

Clove smoked saddle of Romney Marsh lamb, corn and yoghurt sauce, spiced lamb mince and pilau rice

Grilled New Caledonian Obsiblu king prawns, Alleppey curry sauce, rice vermicelli (*£5 supplement*)

Black lentils and garlic naan for the table

Dessert

Sweet potato and quinoa jamun, rasmalai sauce (vg)(n)

Coffee and petits fours

Served in The Old Library Bar

Vegetarian and dietary alternatives available on request