



Valentines Menu: 2 courses at £45 or 3 courses at £50 per person

Complimentary Poppadom Basket & House Chutney on arrival

STARTERS – Choose One from:

Kashmiri chicken chap (m/mu)

(Saffron and fennel marinated tandoori chicken thigh with crispy skin, cream cheese, crispy kale)

Reshmi Chicken Seekh Kebab (m/mu/e)

(Ground chicken spiced with nutmeg and garam masala coated with egg white cooked in tandoor, lachha pyaz)

Rajputana Lamb Chops (m/mu)

(Brown onion and piquillo pepper marinated tandoori lamb chops, masala onion) (£4 supplement)

Parsee Lamb Kofta (m/mu)

(Ground lamb kofta floured with coriander and mint, tomato and jaggery chutney, kachumber salad)

Tandoori Lasuni Jinga (cr/mu/m)

(Tiger prawns marinated with fried garlic paste, garam masala, star anise, bhel chat)

Monk Fish Tikka (f/m/mu)

(Honey mustard marinated tandoori monk fish tikka, sprout salad)

(V) Palak Aur Makai ki Seekh (mu)

(Baby Spinach and corn kernels skewer cooked on griddle, bhel chat)

(VV) Aloo Matar Ki Tikki

(Crispy potato patty filled with green peas masala, tamarind & mint chutney, sweet coconut yogurt, sev, pomegranate)

MAINS – Choose One from:

Kolhapuri Chicken Curry (m/mu)

(A fiery chicken curry from the central part of India flavoured with curry leaf and star anise)

Awadhi Chicken Korma (m)

(Chicken tikka simmered in creamy melon seed and dry coconut sauce, rose petals, edible silver leaf)

Rajasthani Laal Maas (m)

(Boneless lamb leg dice cooked with mathaniya chili paste, yogurt and smoked with clove)

Punjabi Rara Gosht (mu)

(Boneless lamb leg dice and ground lamb cooked together with onion, tomato and coriander seeds)

Mangalorean Prawn Curry (cr/mu)

(King prawn simmered in tangy & creamy red chili paste, coconut, cucumber, lotus stem)

Fish Moilee (f/mu)

(Pan seared Sea Bream, fresh turmeric and coconut sauce, tender broccoli masala)

(V) Mirchi Wala Paneer (m)

(Cottage Cheese cooked with jalapenos, tomato sauce and fresh coriander)

(VV) Khatay Mithey Baigan Masala

(Crispy fried tandoori aubergine, sweet and sour onion and tomato masala)

(All Mains Are Served with Onion Pulao, Garlic Naan & Malabar Paratha and a choice of one side from: Sag Paneer / Bombay Hari Pyazi / Black & White Chana Massala)

DESSERT – Choose One from:

Cinnamon Chocolate Mousse (m/so)

(Vermicelli, Wild Berry Salsa, Vanilla Bean Cream)

(VV) Pineapple Carpaccio under Coconut Clouds

Allergens: m-milk, mu-mustard, e-egg, cr-crustacean, f-fish, so-soy, *(V) – Vegetarian, *(VV) – Vegan