

3 Course Tasting Menu £28

NON-VEGETARIAN PLATTER

Chicken Supreme infused with Kashmiri Chilli, Garlic and Lemon

Salmon Fillet spiced with Honey, Dill and Mustard Oil

Grilled Paneer Tikka spiced with Coriander and Mint

VEGETARIAN PLATTER

Grilled Paneer Tikka spiced with Coriander and Mint

Beetroot and Corn Cake spiced with Chilli, Cumin and Ginger

Puffed Rice, Wheat Crisp with Onion and Tamarind

MAIN COURSE

Chargrilled Chicken Supreme, Fresh Tomato and Fenugreek Sauce
OR

Pan Seared Cod Fillet with Curry Leaf and Mustard Tempered Malabar Sauce
OR

Seasonal Mix Vegetables with Crushed Coriander Green Chilli and Pepper

SERVED WITH

Steamed Basmati Rice
Slow cooked Black Lentils with Tomato and Butter
Naan Bread

DESSERT

Madagascar Vanilla and Gulab Jamun Cheesecake, Berry Compote

****Please note some of our dishes may contain traces of nuts****

****A 12.5% discretionary service charge will be added to your bill****