

XOXO VALENTINE'S FEAST MENU XOXO

Celebrate with our hearty feast menu. Enjoy a special starter selection, followed by a choice of mains with sides & dessert. Alternative vegetarian starter provided on request.

Available 10 - 14 February 2026

£35 per person

add an APERITIF

Rose Petal Martini 10

bombay sapphire gin, lychee, lanique liqueur

Mango Caipirinha 10

sagatiba cachaça, fresh lime, mango, muddled

Non-alcoholic

Passionfruit Virgin Mojito 6.8

mint, lime, passionfruit

Colada Kiss 6.8

muddled blackberries, pineapple, cream & coconut

V vegetarian VG vegan N nuts

Dishes may have been in contact with nuts or contain other allergen traces. Please let your server know of any allergies or dietary requirements.

A discretionary 12.5% service charge will be added to your bill. Prices include VAT.

STARTER *individual selection plate*

Malai chicken tikka 2pcs

rose petal garam masala, cream, green cardamom

Dahi puri V 2pcs

crunchy semolina shells, potato, sweet yoghurt, tamarind chutney

Seekh kebab roti rolls 2pcs

Welsh lamb, coriander mint 'pudina' chutney, roti roll

Kerala fried cauliflower VG

panko crumb cauliflower florets with a beetroot sesame drizzle

MAIN *please choose one dish per guest*

Butter chicken

Old Delhi style chicken thigh tikka, 'makhani' gravy and touch of fenugreek

Malabar mooli prawns

coastal style spiced prawns, mooli, snow peas and fine beans

Paneer tikka saag V

smoked tandoori paneer tikka on a bed of nutmeg tempered spinach

Nizami chicken

roasted breast with spiced keema stuffing, saffron & cardamom sauce

sides served for the table to share

Basmati rice VG steamed

Tandoori naan V plain

Tarka dhal VG yellow lentils

Raita V mint & cucumber yoghurt

DESSERT *choice of one dessert per person to finish*

Mango malai cheesecake V

with 'malai' clotted cream, mango coulis & lime zest

Chocolate tart V

with rich Belgian dark chocolate and a hint of cinnamon

Sorbet duo VG

refreshing pairing of mango & raspberry (one scoop of each)