



Two courses 19

Three courses 24

S T A R T E R S

Roasted butternut with asparagus
and black garlic quinoa

Tandoori Broccoli marinated with honey,
nigella seeds and wheat crisps

Free range chicken-tikka with saffron, mace,
baby ginger and coriander stem

Gressingham duck breast with
coriander and pokhara chutney





M A I N S

Spicy aubergine steak roasted with
milled mustard and glazed avocado

Sea bream grilled with browned garlic,
sundried tomato and smoked aubergine

Seekh kabab; baby lamb skewered with
green chilli and coriander

Tandoori double poussin marinated with
red and yellow chillies, ginger.
Served with Rice or Roti and Yellow lentil

D E S S E R T

Tandoori Pineapple and coconut steamed yoghurt

Chocolate Ice cream

