



3 courses £38

S T A R T E R S

Salad of kumquats, plum, apple granny smith,
salad leaves, red pepper & pinenut dressing

Kolkata soft shell mustard crunchy crab,
Kosambari salad, carrot & sprouts, coriander
chutney

Lamb seekh kebab, water chestnut, green
chilli, coriander, ginger, black olive crumb

Supplement

Smoked malabar prawns marinated with fresh
turmeric, coconut, curry leaves

£12

A 13% discretionary service charge will be added to your bill.

For any dietary requirements please speak to your waiter.

M A I N S

Paneer tikka, kashmiri chilli, royal cumin &
Tandoori broccoli, nigella seeds, wheat crisps

Chettinad Fish Curry, stone bass simmered
with garlic, mustard, tamarind and fenugreek

Chicken makhani, chargrilled chicken in
creamed tomato, fenugreek leaves, cardamom

Supplement

Mirch Ghost Lamb Curry with Scotch
bonnet, bay leaf, cinnamon and lemon chest

£12

Served with

Yellow dal, Saffron rice and Roti

D E S S E R T S

Prune and ginger pudding with mandarin
toffee sauce served with
pumpkin and cranberry ice cream

Heritage carrot Halwa Tiramisu, espresso

Available up to 8 guests per booking.

Monday-Friday 5pm - 6pm Saturday 12.00pm - 2.30pm / 5pm - 6pm

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