

Tasting Menu

5 Course £40.95 Per Person

Wine pairings are an additional cost. Captivating wines are available for £30 pp and prestigious wines £50pp

Amuse Bouche

Crab Meat Balls, Smokey Mashed Potato

Chicken

Tikka Pie, Mixed Berry Chutney

Free range Chicken with Kdhai Sauce
Served with Dal Maharani, Pilau Rice, Laccha
Paratha

Chocomosa with Vanilla Ice-Cream

Please inform one of our team of your specific allergy or dietary requirement when ordering. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.

Vegetarian Tasting Menu

5 Course £29.95 Per Person

Wine pairings are an additional cost. Captivating wines are available for £30 pp and prestigious wines £50pp

Amuse Bouche

Crispy Potato, Tangy
Chutney

Grilled Paneer, Corn
Chaat

Vegetable Dumpling,
fresh spinach, chillies, Semi-dry Sauce
Served with Dal Maharani, Pilau Rice, Laccha
Paratha

Chocomosa with Vanilla Ice-Cream

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