

£20.00 for 3 courses

LOBIYA SHORBA

Black eye bean soup, 'gun powder' oil, Tahitian vanilla salt

MACHLI MASALA

Baby octopus, gently braised with green cardamon and fennel seeds, crispy squid, 'kalongi' naan

MURG SAMOSA AUR TIKKA

Smoked 'Goosenargh' chicken samosas and morsel, flavoured with cinnamon and ginger, tamarind chutney

NARIYAL MURG

Goosenargh Chicken morsels, marinated in 'Goan' spices, coconut milk infused with shallots, green chillies and ginger, lemon rice

TIKHI MACHLI

Line caught Norwegian Cod, garlic and chilli mash, cauliflower and cumin seed fritters

SUBZI BIRYANI

Seasonal vegetables cooked gently with aromatic spices and basmati rice baked under a flaky crust, served with raita

CRÈME BRÛLÉE

Rose and black cardamon crème brûlée

RESHMI MITHAI

Pinekernel, cashew & pistachio brittle with silky chocolate mousse, masala tea ice cream