



INDIAN ESSENCE

VALENTINE'S DAY
13th & 14th February 2026

AMUSE BOUCHE

Romantic medley of poppadums with spiced mango chutney

Tokri chaat (d,gl)

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### STARTERS

(choose any one)

**Tiger prawns**, sweet chilli sauce, onions and peppers (cr,so,gl)

**Murg tiranga**, trio of amritsari murg tikka, hariyali tikka and chicken lollipop (d,gl)

**Duck chettinad momos**, tomato gorkha chutney (so,gl,d)

**Textures of lamb**, lamb chop, galouti kebab and lamb potli samosa (d,gl)

**Spiced potato and beetroot chop** coated with dry mango infused semolina, mustard mayonnaise (d,mu,gl)

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MAIN COURSE

(choose any one)

Tandoori kebab platter, king prawn, malai and hariyali chicken tikka, mustard salmon tikka and lamb boti (cr,mu,d)

Shahi patiala lamb nalli, Welsh mountain lamb shank with baby potatoes (d)

Samudri khazana, king prawn, scallop, sea bass, green mussels and asparagus in malabar sauce (cr,mu,d)

Kerala chicken curry, chargrilled chicken supreme, aromatic coconut sauce tinged with curry leaves and kokum

Morel kofta, spiced morel and vegetable dumplings, awadhi sauce (d,n)

Main course is served with subz hariyali, saffron pulao and a romantic bread basket (d,gl,e)

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### DESSERT

Rose parfait, honeycomb ice cream, chocolate coated strawberry (d)

**£54.95 per person**

Rose bud for the lady

£30 Per person deposit

Dishes are subject to availability. Please alert our staff if you have any food allergies before you order your food and drink.

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill

Allergens: (CR)-Crustaceans, (D)-Dairy, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (N)-Nuts, (SO)-Soya, (V)-Vegan