

NEW YEAR'S DAY

Appetisers (choose any one)

Rampuri Subz Rattan: Chargrilled Rampuri paneer, beetroot chop, tandoori malai broccoli, smoked yoghurt and pomegranate relish (d)

Tangra Chilli Prawns: Kolkata inspired king prawns with garlic chilli sauce, onions and peppers (cr, so, gl, e)

Makali Fry: Crisp fried squid with chillies and lime (mo)

Murg Tiranga: Trio of chicken - lehsuni malai tikka, hariyalli tikka, chicken 65 (d)

Duck Pepper Varuval: Chargrilled duck breast, Malabar black pepper and curry leaf, coconut, shallot and kokum glaze (d, mu)

Lamb Seekh Kebab: Fine spiced minced lamb coated with onions and pepper, skewered in the tandoor (d)



Mains Course (choose any one)

Kebab Platter: Lemongrass scented king prawn, mustard salmon, lehsuni malai chicken tikka, hariyali chicken tikka and lamb burra kebab (cr, d, mu)

Dakshin Chicken: Pan-seared chicken supreme, chettinad spices, gassi sauce, chicken cutlet (d)

Malvani Jhinga: Chargrilled king prawns, roasted coconut and kokum sauce, green chilli, curry leaf, smoked garlic and green mango (cr, d)

Lamb Shank Nihari: Lamb shanks in an aromatic nihari sauce, kohlrabi (d, gl)

Paneer Khurchan: Chargrilled Rampuri paneer, smoked tomato and pepper masala, baby spinach, pistachio & crisp potato (d)

Main courses are served with podi aloo, saag makai, pulao rice and garlic coriander naan (d, gl, e)



Dessert

Spiced Apple and Plum Crumble: Cinnamon ice cream (d, e)

Sticky Toffee Pudding: Vegan vanilla ice cream, caramelised fig (gl) (V)

Chocolate Fondant: Caramel Chocolate, orange curd ice cream (d, e)

Pistachio Milk Cake: Saffron Rabdi Milk (d, n, gl)

2 courses £39.95 | 3 courses £44.95

1st seating: 12:30pm - 2:45pm | 2nd seating: 3:00pm - 5:45pm

Dinner – à la carte menu

Please inform your server of any allergies or dietary requirements. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

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