



Valentine's Menu

WELCOME DRINK

Tamarind & Basil Martini

Tangy concoction of tamarind puree, Bombay Sapphire & sweet vermouth with a basil sprig.

LOVE PLATTER (to share)

Love Kebab

Heart-shaped dumplings of beetroot, carrot and potato, delicately spiced and fried to a golden crisp.

Murgh Bhurani Tikka

Succulent chicken pieces marinated in aromatic bhurani spices & cashew nut, char-grilled to perfection.

Macchi Patrani

Delicately spiced fish coated with coconut, coriander, and green chilli chutney, steamed in a banana leaf.

MAINS (choose one)

Paneer Rezala

Grilled paneer cubes stuffed with cheese and chilli, slow-cooked in a delicate Awadhi rezala of yogurt & cashew paste, subtly infused with whole spices, saffron, and rose water.

Til Diya Murgi Mangxo

Tender chicken simmered in a rustic Assamese gravy of roasted black sesame seeds, green chilli, ginger, and garlic.

Lamb Mapas

Tender lamb pieces slow-cooked in a lightly spiced coconut milk gravy with curry leaves, black pepper, and whole Kerala spices.

ACCOMPANIMENTS (to share)

Dal Maharani

Creamy, slow-cooked black lentils in a flavourful tomato-butter sauce, richly spiced for a royal experience.

Kashmiri Pilau Rice

Fragrant basmati rice cooked with saffron, dried fruits, and aromatic spices in the traditional Kashmiri style.

Rogani Naan

Fluffy, golden naan generously brushed with aromatic ghee for a rich, indulgent finish.

DESSERT

Sticky Toffee Pudding

Warm, moist date & cinnamon sponge cake smothered in luscious toffee sauce, served with a scoop of vanilla ice cream.

£38 per person



Suitable for Vegetarians



Contains Gluten



Contains Nuts



Spicy

Vegetarian Menu option is available on request.

This menu is applicable for a minimum of 2 people. All prices includes VAT.

A 12.5% service charge is applicable.

Please ask a member of staff regarding your special or allergen needs.