

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.