



Fri 6th Nov - Sun 8th Nov

£32 per person

Diwali

M E N U

Welcome Drink

Jamun Mojito

A refreshing mojito with the sweet and fruity flavours of jamun.

Starters (to share)

Spinach, Corn & Cheese Chop 🌿

Crispy golden croquettes filled with spinach, sweetcorn and cheese.

Fish Kasundi Tikka

Tender fish marinated with mustard, fresh herbs and spices, then cooked in the clay oven.

Guntur Chilli Chicken 🌿

Chargrilled chicken marinated with fresh herbs and spices, finished with Guntur chillies or a gentle kick.

Mains (choose one)

Paneer Pasanda 🍛

Soft paneer cooked in a rich and creamy onion, yoghurt and nut sauce.

Achari Baingan

Baby aubergine, tossed in piquant sauce flavoured with panch poran (five spices) and mixed pickle.

Chicken Chettinad

Tender chicken cooked with roasted whole spices, curry leaves and a fragrant Chettinad-style masala.

Awadhi Mutton Korma 🍛

Slow-cooked tender mutton in a rich, creamy sauce with aromatic spices and a subtle sweetness.

Accompaniments (to share)

Dal Makhani

King of dals made with black lentils slow cooked in a creamy tomato sauce with fenugreek - 24 hours cooking.

Yakhni Pilao Rice 🍛

Amritsari Naan 🌿

Desserts (choose one)

Shahi Tukra with Rabri 🌿 🍛

Crispy fried bread topped with creamy rabri and finished with cardamom and saffron.

🌿 Contains Gluten 🍛 Contains Nuts

Vegetarian menu available on request.

Minimum for 2 people. A 12.5% service charge is applicable.
Please ask a member of staff regarding your special or allergen needs.

