



TWO COURSES £32, THREE COURSES £38

Duo of Pairing Wines £20, Additional Dessert Paired Wine £10

Samosa Tartlet Chaat, Mint, Tamarind and Ginger

Bronze Turkey Momo, Winter Truffle, Chestnut Shorba

Masala Squid Keema, Cumin Vermicelli
(Inspired by Chef Pierre Koffmann)



Spiced Organic Vegetables Masala, Butter Soft Roll (Pao Bhaji)

Tandoor Hot Smoked Hake, Chilli Garlic Mogo, Mint Raita

Lamb Pepper Fry, Yorkshire Pudding, Confit Pepper



Date and Ginger Sticky Toffee Pudding

Bebinca "Classic Goan Delight"

Spiced Pumpkin Malai



SIDES

Palak Paneer £12

Podi Aloo £9

Masala Kaddu £9

Tandoori Bread £6

Steamed Rice £6

Black Dal or Tadka Dal £9

Food Allergies and Intolerances:

Whilst we have strict controls in place to reduce risk of contamination, it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.

Before ordering, please speak to our staff about your requirements.

All prices are inclusive of VAT. A discretionary Service Charge of 13.5% will be added to your bill.