



### **first course**

potato sphere chaat, white pea mash  
kashmiri morels, walnut powder, parmesan papad  
fresh green pea bhel, crispy rice  
tofu masala, asparagus, shishito pepper  
kolhapuri chicken salad, peanuts, cucumber, tomatoes, avocado  
mathri trio: smoked eggplant bharta; duck khurchan; chicken khurchan

### **second course**

burrata, fenugreek papdi, tomatoes  
soy keema, quail egg, lime leaf butter pao  
phulka: pulled jackfruit; chili pork; tawa chicken  
tiger prawns, indian sorrel chutney  
lamb seekh kabab, cumin new potatoes, stilton  
sweet pickle pork ribs, sundried mango, onion seeds

### **main**

paper roast dosa, mushrooms, water chestnuts  
spinach saag kofta, quinoa pulao, summer peas salan  
tawa paneer khurchan, roomali roti pancakes, chutneys  
sea bream, asparagus, kerala coconut moilee  
seared scallops, rava prawns, malvani dried shrimp rice  
chicken malai tikka, green chilli cream, sugar snap peas, summer truffle  
slow cooked lamb barberry pulao  
ghee roast lamb, roomali roti pancakes, chutneys

### **accompaniment**

black dairy dal and naan (or gluten free millet roti, herb butter)  
basmati pulao, wasabi yoghurt  
*choice of kulcha:* wild mushroom; paneer makhni; butter chicken; smoked bacon; black pudding

### **dessert**

makhan malai, saffron milk, rose petal jaggery brittle, almonds  
doda barfi treacle tart, vanilla bean ice cream  
'aamras', mangoes, cardamom, summer berries  
haji ali inspired custard apple cream

**three course £55 | four course £65**

*choice of three or four courses and one accompaniment*

**additional course £10 | additional accompaniment £6**

*(minimum order of three courses per person)*