



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)