



Now Introducing

TWO COURSE LUNCH £24 PER PERSON

includes a first course and one main and all the accompaniments

Additional Dessert at £5

first course

rawa idli, madras gunpowder, asparagus
burrata papdi chaat, roast tomato chutney
raw mango tofu, jersey royal potatoes
raw mango prawns, jersey royal potatoes
chilli pork ribs, masala crackling, nettle oil

second course

bombay pao bhaji, summer tomatoes, lime leaf pao
roast beet, goat cheese raita, pistachio chikki
chicken tikka dubba gosht, baked eggs
kerala seafood stew, pink pepper tadka

accompaniments served for the table (sharing)

tadka sesame vegetables
black dairy dal
steamed basmati
watercress & cucumber raita
traditional indian breads: roti, naan, parantha

dessert

makhan malai, saffron milk, rose petal jaggery brittle, almonds
doda barfi treacle tart, vanilla bean ice cream
'aamras', mangoes, cardamom cheese cake, summer berries
basmati rice kheer, rhubarb murabba, coconut jaggery ice cream
old monk rum ball, 70% valrhona chocolate