



Modern Indian Tasting Menu

A refined six-course journey through the flavours of India

Friday 24th July 2026

WELCOME DRINK

MANGO & SAFFRON MARTINI SHOT

A bright, aromatic opening of Alphonso mango and saffron, lifted with your choice of premium gin or vodka.

COURSE ONE

ALOO TIKKI CHAAT

A crisp and vibrant introduction, balancing warm spice with cooling yoghurt, tamarind and fresh mint.

COURSE TWO

MANGALOREAN GHEE ROAST PRAWNS

Succulent prawns coated in a deeply aromatic coastal masala, finished with roasted chilli and curry leaf.

COURSE THREE

TANDOORI CHICKEN TIKKA

Tender chicken, marinated and charred in the tandoor, with a fresh mint and coriander finish.

PALATE CLEANSER

ALPHONSO MANGO SORBET

A smooth, refreshing pause of ripe mango, delicate saffron and a clean touch of lime.

COURSE FOUR

STONE BASS MOILEE

Delicately cooked stone bass in a fragrant Kerala coconut moilee, served with light lemon rice.

COURSE FIVE

BABY LAMB METHI KEEMA WITH PAO

Slow-cooked lamb with fresh fenugreek and gentle spice, accompanied by toasted pao and mango chutney.

COURSE SIX - DESSERT

SAFFRON PISTACHIO KULFI WITH FALOODA

A luxurious finale of saffron kulfi, pistachio and rose, layered with delicate falooda.

Six Courses | £59 Per Person

Please inform us of any allergies or dietary requirements when booking.