

Group Set Menu A

2 course £34, 3 course £39 per person

Papad and Pickles

APPETISERS tasting plates

Amritsari Fish - Carom seed infused crispy fish fillets accompanied with 'Desi tartare'

Chicken Malai Tikka - Tender morsels of chicken breast in a creamy white marinade, roasted over charcoal

Bambay Onion and spinach Pakora - Crisp gram flour fritters with Indian onion, ginger and fennel seeds

MAINS sharing at the table

Chicken Tikka Laphroaig Masala - Tandoor roasted tikka finished in a buttery creamy tomato sauce with whisky

Lamb Roghanjosh - Diced Welsh lamb leg cooked in a onion and tomato sauce with Kashmiri chillies

Dal Makhani - Black lentils simmered overnight and finished with tomatoes, ginger and cream

Zeera Aloo - Potatoes tossed with cumin and ginger

Naan, Steam Basmati Rice

Mint and Cucumber Raita, Salad

DESSERT

Gulab Jamun with Malai Kulfi

All prices inclusive of VAT & exclusive of optional 12.5% service charge

All dishes may contain traces of nuts

Group Set Menu B

2 course £39, 3 course £44 per person

Papad and Pickles

APPETISERS tasting plates

Amritsari Fish - Carom seed infused crispy fried fish fillets accompanied with 'Desi tartare'

Chicken Malai Tikka - Tender morsels of chicken breast in a creamy white marinade, roasted over charcoal

Lamb Seekh Kabab - Welsh lamb mince with ginger, garlic and spices cooked in charcoal tandoor

MAINS sharing at the table

Chicken Tikka Laphroaig Masala - Tandoor roasted tikka finished in a buttery creamy tomato sauce with whisky

Prawn Methi Malai - Tiger prawns simmered in a creamy fresh fenugreek flavoured sauce

Lamb Roghanjosh - Diced Welsh lamb leg cooked in a onion and tomato sauce with Kashmiri chillies

Lasooni Palak - Garlic and dill flavoured smooth spinach

Dal Makhani Black - Lentils simmered overnight and finished with tomatoes, ginger and cream

Zeera Aloo - Potatoes tossed with cumin and ginger

Naan, Laccha Paratha, Steam Basmati Rice

Mint and Cucumber Raita, Salad

DESSERT, please choose one

Gulab Jamun with Malai Kulfi or,

Valrohna Chocolate and almond Samosa with Crème Malibu

All prices inclusive of VAT & exclusive of optional 12.5% service charge

All dishes may contain traces of nuts

Group Set Menu C

2 course £44, 3 course £49 per person

Papad and Pickles

APPETISERS tasting plates

Adraki Lamb Chop - Welsh lamb cutlet, ginger, hung curd marinade roasted over charcoal

Caramel Pepper Prawn - Tiger prawn tossed in sticky garlic and Szechuan pepper sauce

Coconut Soft Shell Crab - Crisp crab with fried garlic and toasted coconut served with pickled tomato and shrimp chutney

MAINS sharing at the table

Chicken Tikka Laphroaig Masala - Tandoor roasted tikka finished in a buttery creamy tomato sauce with whisky

Fish Tepla Ambat - Morsels of fish simmered in a 'Tripal' flavoured coconut sauce with curry leaves

Dhabe da Goat - Braised with caramelised onion, tomatoes, ginger and spices

Green Vegetable - Poriyal Crunchy asparagus, beans and sprouting broccoli tossed with coconut and mustard seeds

Dal Makhani - Black lentils simmered overnight and finished with tomatoes, ginger and cream

Zeera Aloo - Potatoes tossed with cumin and ginger

Naan, Laccha Paratha, Steam Basmati Rice

Mint and Cucumber Raita, Salad

DESSERT, please choose one

Gulab Jamun with Malai Kulfi or

Valrohna Chocolate and almond Samosa with Crème Malibu

All prices inclusive of VAT & exclusive of optional 12.5% service charge

All dishes may contain traces of nuts

Group Set Menu D – Vegetarian

2 course £34, 3 course £39 per person

Papad and Pickles

APPETISERS tasting plates

Paneer Tikka Achaari - Tandoor roasted soft paneer chunks marinated with hung curd and pickling spices

Aloo Tikki Chaat - Lentil stuffed potato cutlet topped with sweet yoghurt, chutneys and pomegranate seeds

Bambay Onion and Spinach Pakora - Crisp gram flour fritters with Indian onion, ginger and fennel seeds

MAINS sharing at the table

Paneer Butter Masala - Soft paneer cubes simmered in a buttery creamy tomato sauce with ginger and kasoori methi

Gobhi Mattar - Cauliflower florets and green peas tossed in a onion and tomato tangy masala

Dal Makhani - Black lentils simmered overnight and finished with tomatoes, ginger and cream

Zeera Aloo - Potatoes tossed with cumin and ginger

Naan, Steam Basmati Rice

Mint and Cucumber Raita, Pickle, Papad and Salad

DESSERT

Gulab Jamun with Malai Kulfi

All prices inclusive of VAT & exclusive of optional 12.5% service charge

All dishes may contain traces of nuts