

THE GRIFFIN INN 235 197

# THE GRIFFIN INN X CHEF NISH RAVINDRAN

## SAMPLE MENU

*38pp*
*All dishes served to the table for sharing.*

## STARTERS

Selection of Poppadums and Chutneys (V/VGA)

*Crisp poppadums served with a selection of chutneys.*

Potato Pakora (V/VGA)

*Crisp spiced potato fritters, fried until golden and served for sharing.*

## MAINS

Lamb Rogan Josh

*Slow-cooked lamb in a rich, aromatic tomato sauce with warming Indian spices.*

Punjabi Chicken Curry

*Tender chicken cooked in a traditional Punjabi-style curry with tomatoes, onions, garlic, ginger and fragrant spices.*

Aloo Gobi (V/VGA)

*A classic vegetarian curry of potato and cauliflower, gently cooked with turmeric, cumin and aromatic spices.*

Dal Tadka (V)

*Slow-cooked lentils finished with a fragrant tempering of garlic, cumin and spices.*

Served with saffron rice, mango kachumber salad & a selection of naan breads.

## DESSERT

Gulab Jamun with Vanilla Ice Cream (V)

*Soft, sweet milk dumplings soaked in a lightly spiced sugar syrup, served warm with vanilla ice cream.*