

ਚਵਾਇਨਿੰਦ੍ਰ ਵਾਧੂ ਲਏਨੁ

4 Courses £45pp

Assorted Lentil Pappadums – Spiced Bhel Chaat- Mango & Green Coriander Chutneys (V) (VG)

Appetizers

Lucknowi Sweet Potato pomegranate Chaat – Spiced Kale Fritters – Tamarind Chutney (V) (VG)

Pulled Tandoori Butter Chicken Kathi Roll- spiced green Chutney

Tandoori Green King prawns – Grilled Pineapple- Tarka Apple Chutney (GF)

Charcoal Grilled Baby Lamb Chops – Aloo Cucumber Chaat (GF)

Mains

Chicken Beliram- Cooked With Fresh Ginger, Garlic , Roasted spices, Tomatoes & Onions (GF)

Samundari Seafood Biryani- King Prawns, Scallops, Sea bass, Finest Basmati Rice, Saffron (GF)

Persian Salli Lamb Boti- Fresh Succulent Lamb- Ground Spices- Dried Apricots- Straw potatoes (GF)

Grilled Sea Bass Tikka- South Indian Style Mashed Potatoes- Coconut. Mustard Seeds Chettinad Sauce (GF)

Amritsari Paneer Tikka Lababdar- Creamy Tomato, onion , Capsicum & Exotic Spices (V) (GF)

All Served With Slow Cooked Black Lentils, Garlic & Coriander Naan, Zaffrani Pulao Rice

Desserts

Chef's Dessert Platter- Mango & Passion Fruit Cheese Cake, Raspberry Sorbet, Warm Carrot Halwa

V-(VEGETARIAN) VE- (VEGAN) GF- (GLUTEN FREE)

Please speak to your server regarding any allergy concerns. Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts. Please note all game may contain shot.

All prices are inclusive of VAT.

A discretionary 12.5% will be added to your bill.