

## STARTERS

### **Karwari Machhi**

Spiced Grilled Cod, Tomato and Tamarind Chutney

### **Mirch Malai Murgh**

Tandoori Chicken Tikka with Cheddar Cheese & Green Chilli, Goosberry Chutney

### **Shami Kebab**

Lamb Croquettes & Mint Chutney

### **Gobi Matar Aloo**

Cauliflower, Garden Peas & Potato Galette, Watercress, Onion Chutney

## MAINS

### **Meen Kari**

Pan Seared Salmon, Chennai Curry, Curry Leaf Polenta

### **Tandoori Murgh**

Grilled Corn Fed Chicken Supreme, Makhani Sauce, Pickled Vegetables

### **South Indian Erachi Biryani** *(Supplement £5)*

Diced Lamb with Basmati Rice, Mint, Coriander and Aromatic Spices

### **Sofiani Kofta Korma**

Cottage Cheese Dumplings, Fennel Korma, Bean Casserole

*Served with Black Lentils and Cumin Pulao Rice*

### **Additional Sides £5**

**Naan** – Plain/Butter/Garlic/Cheese/Peshawari (Any Two)

**Saag Aloo** – Spinach & Potatoes

**Baingan Masala** – Spiced Aubergine with Onion, Tomato

**Turai Mutter** – Courgette and Peas with Cumin and Coriander

## DESSERTS

### **Mango Bhapa Doi**

Yoghurt Cheese Cake with Mango

### **Chocolate Mousse**

Dark chocolate Mousse with Pistachio Ice Cream

### **Kulfi**

Duo of Indian Ice Cream – Pistachio and Mango

**£38 Per Person**

**£18.50 Children**