

BEER AND FOOD (FOR THE WHOLE TABLE AND MINIMUM 2 GUESTS)

popadums and coconut chutney
camden hells lager (london 4.6%abv)

paneer polichattu
herbs and spices
vermicelli crab cake
warsteiner pilsner (germany, 4.8%abv)

lentil crusted scallop, gooseberry sauce
peppered shrimps
batter fried shrimps cooked in fiery masala
pietra (corsica, france, 6% abv)

mini vegetable dosa
thin rice and lentil pancake filled with tempered potatoes, served with sambhar
kundapur chicken
ghee roasted
curious brew lager (kent, 4.7%abv)

okra pearl onion masala
ground spices, curry leaves and mustard
baked black cod
subtly spiced, chunks of cod baked
chimay red (belgium , 7% abv)

* Denotes spicy dish. Some of our dishes may contain traces of nuts. We liaise closely with our suppliers to ensure we do not use genetically modified soya or maize in our food



chicken pepper masala
marinated with spices and thalesery pepper

salsify roast
crispy fried tossed with aromatic spices, curry leaves, mustard
duvel (belgium, 8.5%abv)

lamb biryani
combination of basmati cooked with traditional malabar spice in a sealed pot,
served with pachadi

asparagus, mange tout, tender stem purple broccoli
sautéed with mustard seeds, curry leaves and green chillies
hawkstone lager (gloucestershire, 4.8%abv)

kumquat, milk chocolate ginger mousse
chocolate ginger sauce, feuilletine crumble
liefmans fruitesse (belgium, 3.8% abv)

£145.00 per person inclusive of VAT and all charges

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No discount offered on this special priced menu

