



FEAST MENU

£38 *per person for 3 courses*

£45 *per person for 3 courses with aperitif*

APERITIF

Magic Mule

butterfly pea flower vodka, lychee, ginger beer

Lychee Rose Bellini

lychee, rose petal liqueur, prosecco

Mango Aperol Spritz

aperol, prosecco, mango, soda

V **vegetarian** VG **vegan** N **nuts**

Dishes may have been in contact with nuts or contain other allergen traces. Let your server know of any allergies or dietary requirements. GMO ingredients may be present. A 12.5% discretionary service charge will be added to your bill.

STARTER *selection plate per person*

Seekh Kebab Roti Rolls *2pcs*

Welsh lamb, coriander mint 'pudina' chutney, roti roll

Kerala Fried Cauliflower VG

panko crumb cauliflower florets, beetroot sesame drizzle

Dahi Puri V *2pcs*

crunchy semolina shells, potato, sweet yoghurt, tamarind chutney

MAIN COURSE *please choose one dish per guest*

Butter Chicken

Old Delhi style tandoor-smoked chicken thigh tikka with a rich spiced 'makhani' gravy

Malai Methi Paneer V

Indian cheese, mushrooms, babycorn with North Indian spices and a creamy fenugreek sauce

served with choice of one naan per person

Holi Naans V

golden turmeric & caraway
green 'hara' spinach & mint
beetroot & fennel seed

Basmati Rice VG

steamed

Tarka Dhal VG

homestyle tempered yellow lentils

DESSERT *choice of one dessert per guest*

Jalebi Malai Cheesecake V

made with 'malai' clotted cream, sweet jalebi pearls

Gulab Jamun V N

two mini donuts, toasted almonds, sugar & rose syrup