



Celebrate the Festival of Lights with this special three course menu.

Showcasing our most popular Dining Room dishes with a starter selection plate followed by a choice of individual main course with sides to share and a dessert each to finish.

Available from 21 October.

£35 per person

V vegetarian VG vegan N nuts

Dishes may have been in contact with nuts or contain other allergen traces.
Please let your server know of any allergies or dietary requirements.

A discretionary 12.5% service charge will be added to your bill. Prices include VAT.

STARTER *individual selection plate*

Saffron chicken tikka *2pcs*
green cardamom, tandoor smoked, cream, saffron

Dahi puri *V 2pcs*
crunchy semolina shells, potato, sweet yoghurt, tamarind chutney

Kerala fried cauliflower *VG*
panko crumb cauliflower florets with a beetroot sesame drizzle

MAIN *please choose one dish per guest*

Butter chicken
Old Delhi style chicken thigh tikka, 'makhani' gravy and touch of fenugreek

Paneer tikka saag *V*
smoked tandoori paneer tikka on a bed of nutmeg tempered spinach

Awadhi lamb
slow cooked Elwy Valley Welsh lamb shoulder, rich saffron & star anise sauce

Malabar mooli prawns
coastal style spiced prawns, mooli, snow peas and fine beans

sides served to share

Tandoori naan *V* plain or garlic

Basmati rice *VG* steamed

Raita *V* mint & cucumber yoghurt

DESSERT *choice of one dessert per person*

Mango malai cheesecake *V* served with mango coulis & lime zest

Gulab jamun *V N* two mini donuts, toasted almonds, sugar & rose syrup