

TASTING DINNER MENU £110 per head

Wine Paring - additional £80 per head

Starters

Griddled Scallops

Orkney Diver caught scallops ,moilee sauce

Quail

Grilled boneless quail fillets , lime and chilli

Grilled Artichoke

Yogurt,green cardamon & cream cheese

All the above dishes are served as a starter selection

Main Course

Lamb Cutlets

French trimmed lamb & Kashmiri chilli and lime

or

King Prawn Moilee

Kerala sauce & black pepper

or

Venison

Venison loin steak served with spicy tamarind sauce

or

Jackfruit Biryani

Tender jackfruit, aromatic basmati rice ,raitha

Vegetable of the day,Pilau Rice,Selection of Breads

Desserts

Mango Brulee

or

Selection of Cheese (Supplement £18)

All dishes may contain nuts. Prices include VAT

A 15% discretionary service charge will be added to the bill