

## **VALENTINES DAY MENU**

£42.00 PER PERSON

Welcome drink (Rose petal bellini)

Poppadums with homemade chutneys

### **Starters for two to share**

King prawns with pomegranate (C)

Free range chicken tikka, charcoal dust

Lamb cutlets, nutmeg flower

### **Mains for two to share**

King prawns, split yellow peas, bottle gourd, pearl onions (C) (M)

Free range chicken tikka, tomato-almond curry (N)

Beef topside, green peppers, roganjosh (GL)

### **Sides for two to share**

Black lentils

Kachumber salad

### **With**

Saffron rice

Mix naan bread basket (GL)

### **Dessert**

Mango kulfi on a stick (D)

#### **ALLERGENS:**

(GL) Gluten (N) Nuts (C) Crustaceans (M) Mustard (D) Dairy

12.5 % discretionary service charge will be added to your bill

## VALENTINES DAY VEGAN MENU

£38.00 PER PERSON

Welcome drink (Rose petal bellini)

Poppadums with homemade chutneys

### Starters

Mix plate with onion & kale bhaji, chilli tofu, edamame kebab (N)

Stuffed sweet pepper

### Mains Thali Plate

An array of vegan curries on a plate with

Black chickpeas & spinach

Broccoli, cauliflower vegetable stew (M)

Spicy lotus roots (M)

Bottle gourd kofta (N)

Yellow lentils

### With

Jackfruit biryani (N) (M)

Pawpaw kulcha bread (GL)

Kachumber salad

### Dessert

Red velvet cake, passionfruit coulis (GL)

#### ALLERGENS:

(GL) Gluten (N) Nuts (C) Crustaceans (M) Mustard (D) Dairy

12.5 % discretionary service charge will be added to your bill