

Monday 5.30-10.30pm
Tuesday-Saturday 12-2.30pm/5.30-10.30pm
Sunday 12-8.00pm

D A W A T M E N U

4 Courses £52

Spiced green pea cake with cumin, ginger and chilli, cranberry chutney

Grilled stone bass coated with browned garlic, sundried tomato purée



Herb fed organic chicken-tikka, saffron, mace, baby ginger and coriander stem

Somerset lamb chops, Kashmiri-chillies, Nagercoil clove



Chargrilled chicken, tossed with red onions, tomato, fenugreek leaves

Braised lamb, fragrant rice, exotic spices, mint and coriander

Served with

Seasonal vegetable with ground spices coriander and peppercorn

Yellow lentils tempered with garlic and cumin

Naan



Raspberry and mint cheese cake 'melt in the middle'

Strawberry sorbet

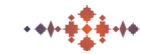
A 12.5% discretionary service charge will be added to your bill.
For any dietary requirements please speak to your waiter.

V E G E T A R I A N D A W A T M E N U

4 Courses £48

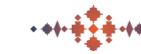
Spiced chickpeas with sweetened yoghurt, mint, tamarind chutney, papdi

Green pea cake spiced with cumin, ginger and chilli, cranberry chutney



Tandoori broccoli marinated, honey, nigella seeds and wheat crisps

Paneer tikka, Andhra pickling spice



Saag paneer tossed with onion-tomato masala, puréed spinach

Braised vegetables, fragrant rice, exotic spices, mint and coriander

Served with

Seasonal vegetable with ground coriander and peppercorn

Yellow lentils tempered with garlic and cumin

Naan



Raspberry and mint cheese cake 'melt in the middle'

Strawberry sorbet

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