



Gold Set Menu - £65 per person | Sharing for the table

SMALL PLATES

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| Pani Poori (v)
coriander water & tamarind | Pan Tossed Mushrooms (v)
black truffle haze | Roasted Pumpkin, Courgette Salad
& Goat's Curd Mousse (v)
honey truffle |
| Tandoori Chicken Chops
raw mango & chickpea chilla | Dal Chawal Arancini (v)
achaar-papad-chutney | Madras Pepper Prawns
aerated thayir satham |
| | Chicken Tikka³ | |

MAINS

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|--|---|--|
| Shitake & Black Pepper
Paneer Tikka (v)
cherry tomato makhni | Smoked Aubergine Bharta (v)
bhajia | Tandoori Bharwan Aloo (v)
benarasi curry |
| Grainy Mustard Salmon Tikka
kasundi mint cream, pear chutney | Wagyu Beef Boti Kebab
dill butter glaze & soured garlic cream | Tandoori Goat Shoulder
cumin puff |
| | C.T.M- Chicken Tikka Masala
cornish cruncher naan | |

SIDES

- Traditional Indian Breads (v)**
- Black Dal (v)**
- Asparagus Pulav (v)**
- Green House Salad (v)**

DESSERTS

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| Chocolate Chai Bubble
chocolate truffle, vanilla & strawberry compote
layered with crispy Chai bubble | Ladoo (v)
coconut moussee raspberry core |
|--|--|

*A discretionary 12.5% service charge will be added to your bill.
Please advise a member of the team if you have any allergies we may need to be aware of.*