

STARTERS £ 7.50

PUMPKIN SOUP

Crown prince soup, flavored with mustard seeds and aromatic curry leaves, pumpkin seed naan

GOAN CRAB CAKES

Goan spiced crab fishcakes, tempered with mustard seeds, 'Dorset' crab chutney

POACHED EGG

Soft poached egg, cumin & garlic tempered spinach, crispy 'ginger pig' farm bacon, sweet onion chutney, turmeric and caraway seed emulsion

MURG SAMOSA AUR TIKKA

Smoked 'Goosnargh' chicken samosas and morsel, flavoured with cinnamon and ginger, tamarind chutney

MAIN COURSE £ 13.50

INDIAN FISH AND CHIPS

Line caught 'Pollack' in a carom seed batter, peas flavored with royal cumin seeds, crispy new potatoes with sweetened yoghurt, tamarind chutney & vermicelli

CONFIT OF DUCK

'Goosnargh' duck leg, cooked slowly with star anise & black pepper, parsnip mash, chickpeas and coriander broth

BUTTER CHICKEN

Tandoori chicken breast and off the bone leg, in a buttery tomato sauce flavored with fenugreek, saffron rice

LAMB / CHICKEN BIRYANI

Lamb or chicken cooked with aromatic spices and basmati rice served with raita and mixed leaf salad

MASALA DOSA

Crispy rice and lentil pancake served with 'Dosa' potatoes, coconut chutney served with aromatic curry leaf & mustard seeds

£ 20.00 For 2 courses with a glass of wine and coffee

£ 25.00 For 3 courses with a glass of wine and coffee

MACHLI MASALA

Baby octopus, gently braised with green cardamon and fennel seeds, squid fritters, 'kalongi' naan

MALAI CHAAT

Warm 'Chèrve' goat's cheese salad, Golden Elegance tomato, crispy rye naan, cinnamon oil

NARIYAL MURG

Goosnargh chicken morsels coconut milk

SUBZI BIRYANI

Seasonal vegetables cooked with aromatic spices