

14th March 2010

3 courses £ 25.00 per person

Warm 'Chèrve' goat's cheese salad,  
Cheltenham & golden beetroot, cinnamon oil, pomegranates, garlic chives

Soft poached Secrets farm egg,  
cumin & garlic tempered spinach, crispy 'ginger pig' farm bacon, onion seeds naan

Purple sprouting broccoli soup,  
flavoured with fennel seeds / charcoal smoked, mustard seeds flavoured chicken samosa

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“Indian fish and chip”

Crispy haddock in a carom seed batter, peas flavoured with royal cumin seeds, crispy new potatoes laced with sweetened yoghurt, tamarind chutney & vermicelli

‘My mothers’ Chicken recipe

Morsels of ‘Goosnargh’ chicken, cooked gently in ‘Goan’ spices, finished with coconut milk, served with steamed rice

Vegetable Thali

‘Ladies Finger’ stewed in tomato and onions, spiked with chillies / cauliflower tossed with sesame seeds / yellow lentils tempered with cumin seeds, saffron rice, baby naan and raita

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Rose water and black cardamon crème brûlée,

Pinekernal, cashew & pistachio brittle with silky chocolate mousse, champagne forced rhubarb

Johnagold’ apple

flavoured with sweet fennel seeds, saffron poached ‘Concorde’ pears, yoghurt & black pepper sorbet

A discretionary 12.5% service charge will be added to your bill.