

FESTIVE CHEF SPECIAL'S

STARTER

AMRITSARI SALMON TIKKA

14.50

Fresh salmon marinated in classic Amritsari spices and yogurt, then grilled in clay over high heat for an authentic smoky flavour. Served with coriander chutney and onion salad, celebrating the rich culinary heritage of Amritsar, Punjab.

(Allergens: Fish, Dairy, Mustard, Sulphites)

MAIN

BRAISED KASHMIRI BEEF RIBS

22.95

Slow-braised beef short ribs in a rich Kashmiri-style rogan masala. Tender ribs are marinated in warm spices and finished in a deep red gravy of chili oil, browned onions and yogurt. Served with garlic potatoes and brussels sprouts.

(Allergens: Dairy, Mustard)

DESSERT

CHAI MASALA TRES LECHES WITH FIGS, ROSE & SAFFRON

8.50

An Indian-inspired twist on the Latin American classic – soft sponge soaked in three milks, infused with chai masala, topped with saffron cream, fresh figs, and a delicate hint of rose.

(Allergens: Dairy, Eggs, Gluten, Nuts)

Nut-free option available on request.

A discretionary 12.5% service charge will be added to your bill, and all prices include VAT at the current rate.

We keep the menu as up-to-date as possible with the 14 major allergens information, and our easy-to-use allergen guide is available for you to use on the food sections. Our food and drinks are prepared where cross contamination may occur, and our menu descriptions do not include all ingredients.

