

Treat everyday like a  
special occasion

**FATHER'S DAY  
MENU**  
**3 courses and a cocktail for  
£45 per person**

**Amuse bouche**  
Chefs' choice

**First course (choose one)**

Apricot stuffed paneer tikka, green mango chutney,  
quinoa bhel (d)

Saffron chicken tikka, mango & berries chutney,  
onion pickle (d)

Yellow mustard sea bass, apple & raisin pickle,  
raw mango chutney (d)

Grilled garlic prawns, crispy prawn cake,  
fermented black garlic (d) supplement 11

Malai lamb chops, mint sauce, celeriac slaw (d) supplement 12

**Second course (choose one)**

Tandoor grilled corn-fed chicken supreme,  
creamy tomato gravy, spring salad (d)

Aubergine steak, stir fried mix vegetable, sesame sauce,  
tempered yogurt chutney (n)(d)

Fennel & dill marinated salmon, seafood pulao, coconut sauce (d)

Kebab platter - lamb seekh, grilled prawn,  
salmon tikka (d) (n) supplement 11

Ricotta stuffed paneer kofta, cashew  
and almond sauce (d)(n) supplement 10

**Dessert (choose one)**

Dark chocolate, coffee, caramel bomb (v)(d)(g)

Rhubarb rice pudding, rhubarb liquor (d)

Mango kulfi, seasonal berries (d)

(vg) vegan (v) vegetarian (d) contains dairy (g) contains gluten (n) contains nuts (a) contains alcohol

Prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill, which is distributed to the team. If you have any allergies please inform your server. Allergen information available on request. Please inform us of your specific allergy or dietary requirement when ordering. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. Fish dishes may contain small bones. Game dishes may contain shot.