



SUNDAY ROAST

3 courses £35 per person

STARTERS

Crispy Aloo Tikki Chaat

Bhujia, Pea Shoot, Artichokes and date chutney.

Seasonal Vegetable Samosa

Pickled parsnip, root mash and sweet potato chips.

Calamari Lehsun

Shredded Coconut, mango ginger and tellicherry pepper.

MAINS

Roasted Whole Spring Lamb Shank

Marinated with Tandoori spices, Rose petal kashmiri chill and saffron.

Tandoori Roast platter

Paneer Tikka, Chicken Tikka, Turkey Seekh Kebab and Anjeer Lamb Chops.

Served with chatora dal, poriyal, saffron pulao, raita, bread basket.

DESSERTS

Fig Kheer

Rice Pudding, Caramel Fig, Maldon Salted ice cream.

Gulab jamun

Roasted almonds, cardamoms, saffron.

Christmas Pudding Samosa

Home-made Classic Christmas Pudding, Madagascar vanilla ice cream.

**Please always speak to us about any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.**

A discretionary 12.5% service charge is added to your bill.