

VALENTINE'S DAY

SPECIAL FIVE COURSE MENU



VEGAN (VG) | VEGAN OPTION (VO) | GLUTEN TRACES (GT) | GLUTEN FREE (GF) | CONTAINS NUTS (CN)

Dishes with no symbol are MILD | MEDIUM | HOT



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Just £38.95 Per Person

START WITH

Crisp Papadums **VG GT** with House Pickles & Chutneys **VG GF**

COLD APPETISERS

(Pick One)

Beetroot and Potato Chaat VO

Spiced beetroot and potato patties layered with yoghurt, tamarind and fresh chutneys.

Crispy Spinach Chaat VO GT

Crisp spinach leaves topped with yoghurt, chutneys and gentle spices, bringing together crunch and freshness.

Classic Dahi Puri VO

Crisp wheat shells filled with seasoned potato, cooling yoghurt and sweet spiced chutneys. Light, fresh and full of contrast.

HOT APPETISERS

(Pick One)

Hearty Beetroot Cutlets VG

Grated beetroot and potato mixed with ginger, chilli and aromatic spices, lightly crumbed and cooked until crisp.

Paneer and Beetroot Fingers with Chutneys

Soft paneer fingers coated in a beetroot mixture flavoured with fennel and sesame, cooked until golden and served with tamarind and green chutney.

Crispy Chick'n Bites with Sriracha and Lemon VG

Juicy plant based, high protein chicken pieces in a light crunchy coating with black pepper, chilli flakes, ginger and a gentle heat from sriracha.

Shrimply Koliwada VG

Marinated plant based, shrimps, cooked until golden and crisp, remaining tender inside with a mild coastal spice.

Beetroot Cutlets VG

Super healthy & delicious patties made using minced veggies including beetroot, sesame seeds, and green sultanas, with house special chutneys.




MAINS (Pick One)**"Shaam Savera" with Spinach-Paneer Kofta** GT CN 

Paneer koftas wrapped in a smooth spinach coating, served in a tomato and cashew gravy with butter, honey and cream.

Butter Chicken Royale VO CN

Tender plant-based & high-protein chicken cooked slowly in a smooth tomato and butter sauce, finished with cream and cashew paste for a well-rounded flavour.

Panier Bhurji in Cashew Masala GF CN 

Grated Indian cottage cheese cooked in a blend of butter gravy and a spiced onion and cabbage base, finished with cream and toasted cashew nuts.

Slow Cooked Mixed Bean Siesta VG GF

A warming combination of black chana, white chickpeas, kidney beans, lentils and potato, gently spiced with cumin, garlic and garam masala.

Goa Style Lamb Vindaloo VG 

Plant-based lamb cooked gently in a spiced chilli and vinegar marinade with garlic and whole spices, delivering bold and warming flavours.

THE ABOVE MAINS COME WITH A **CHOICE OF SIDE**

Chick'n Biryani Rice VG

Kashmiri Saffron Pilaf Rice VG CN

Beetroot Infused Butter Naan VG

FOLLOWING **MAINS** DISHES ARE COMPLETE ON THEIR OWN AND DO NOT NEED A SIDE**Crimson Masala Dosa** VG GF

A soft red hued dosa filled with spiced potato, cabbage, carrot, beetroot and peppers, finished with chilli sauce and a touch of melted cheese. Regular or vegan cheese available.

Comes served with a spiced lentil stew called 'Sambhar' & coconut chutney.


DESSERTS**Red Velvet Mousse with Cream**

Light layers of red velvet sponge folded with smooth cream cheese frosting, full flavoured yet well balanced.

Pistachio Kulfi with Rose Syrup GF CN

Two scoops of creamy pistachio kulfi finished with rose nectar and some dried rose petals.

Warm Pineapple Mango and Almond Crumble VG

Baked pineapple and mango topped with a golden almond crumble, gently sweet with a comforting crunch.

Strawberry Shrikhand

Silky hung yoghurt blended with fresh strawberries, saffron, cardamom and rose, topped with pistachios and almonds. VG GF