

FLAVOURS OF Asia Friday

3 COURSES £38 | 2 COURSES £33

Starters

- Hara Bhara Kebab** VG GF
Green vegetable and potato patties with fragrant spices, mint chutney
- Bhutta Kebab** VG GF
Sweetcorn and potato patties with chaat masala and roasted cumin, mint chutney
- Murgh Malai Tikka** GF
Creamy oven-roasted chicken with cardamom, mint chutney
- Prawn Koliwada**
Crisp battered spiced prawns, mint chutney
- Winter Vegetable Soup** V
Rosemary croutons
- Turkish Chicken Kebab**
Spiced chicken kebab with mini pitta, Greek yoghurt and fresh salad
- Ham Hock & Apple Terrine**
Toast, Jersey butter, bacon

Mains

All Indian mains are served with rice, poppadum and naan

- Lamb Nalli Nihari**
Slow-cooked lamb shank seasoned with herbs and spices
- Butter Chicken** GF*
Chicken tikka cooked in a rich tomato gravy
- Makai Paneer Saag** V GF*
Corn and paneer cooked with spinach and spices
- Dal Makhani** V GF*
Slow-cooked black lentils
- Goan Fish Curry** GF*
Pan-fried sea bass cooked in coconut milk and spices
- Pappardelle Pasta**
Lemon and chive emulsion, baked salmon, Tenderstem broccoli
- 8oz Sirloin Steak** GF*
Triple-cooked beef-fat chips, brandy and peppercorn sauce, tomato, garlic field mushroom
£6 supplement
- Roast Lamb Rump**
Dauphinoise potatoes, greens, mint gravy

Desserts

- Kalakand** V GF
Milk pudding cake with pistachios and cardamom
- Gulab Jamun** V
Deep-fried cottage cheese dumplings in sugar syrup, cardamom and saffron
- Mishti Doi** V GF
Creamy baked yoghurt with condensed milk and caramel
- Sticky Toffee Pudding** V
Toffee sauce, vanilla ice cream
- British & Continental Cheeses** GF*
Fruit chutney and biscuits
- Jersey Ice Cream** V GF

V Vegetarian VG Vegan GF Gluten-free GF* Gluten-free available