



## FEAST MENU

£35 *per person for 2 courses with welcome cocktail*

£40 *per person for 3 courses with welcome cocktail*

## COCKTAILS

### Magic Mule

festival special with butterfly pea flower vodka, lychee, ginger beer

### Coconut Daiquiri

white aged rum, golden rum, coconut water

### *Non-alcoholic*

### Camomile Teatotal

camomile tea cooler with cloudy apple juice, vanilla, fresh lemon

### Neela Sober Spritz

elderflower, lychee, blue curaçao, ginger ale, pepper

V **vegetarian** VG **vegan** N **nuts**

Dishes may have been in contact with nuts or contain other allergen traces. Let your server know of any allergies or dietary requirements. GMO ingredients may be present. A 12.5% discretionary service charge will be added to your bill.

## STARTER selection plate per person

### Kerala Fried Cauliflower VG

panko crumb cauliflower florets, beetroot sesame drizzle

### Seekh Kebab Roti Roll *2pcs*

Welsh lamb, coriander mint 'pudina' chutney, roti roll

### Dahi Puri V *2pcs*

crunchy semolina shells, potato, sweet yoghurt, imli chutney

## MAIN COURSE please choose one dish per guest

### Butter Chicken

Old Delhi style tandoor smoked chicken thigh tikka with a rich spiced 'makhani' fenugreek gravy

### Saagwala Gosht

slow cooked Elwy Valley Welsh lamb with rich cumin tempered spinach

### Kokum Fish Kari

coconut milk, sweet & sour dried kokum, tilapia, turmeric, fennel, seaweed podi, South Indian spices, curry leaf

### Dakshini Platter VG

three steamed idli, jackfruit pepper fry, aubergine pickle, spiced 'sambar' stew

### Market Sabz Biryani VG

basmati rice with saffron, fennel & cinnamon and cauliflower, potato, beans & jackfruit

served with

Tandoori Naan V plain *or* golden turmeric & caraway

Dhal Fry V rich black lentils, Punjabi spices

Basmati Rice VG steamed

Raita V cooling cucumber yoghurt

## DESSERT choice of one dessert

Malai Cheesecake V made with 'malai' clotted cream, berry compote

Chocolate Chilli Tart V rich artisan chocolate tart with a hint of heat

Gulab Jamun V N two mini donuts, toasted almonds, sugar & rose syrup