



Valentine's Day Menu

£35 PER HEAD

Papadum plain and spicy with assortments of chutney

Starters

Heart beat square

Pepper fried squid, raw mango shrimp popcorn, gilafi lamb kebab and chicken tikka with chilli salsa 🌶️🌶️ (fish, crustacean)

Jewels of love

Noorani tikki, asparagus, baby corn and beetroot patties stuffed with chilli and cheese and samosa 🌶️🌶️

Main Courses

*Badami chicken

Marinated tandoori chicken simmered in almond and saffron sauce garnished with fresh black truffle 🌶️🌶️ (nuts)

Lamb herbal masala

Lamb cubes marinated and simmered in blend of basil, baby spinach, fresh coriander, spring onions, garlic, ginger, green chillies, onions, tomatoes and aromatised with garam masala and dash of green lime 🌶️🌶️

*Tiger prawn madras curry 🌶️🌶️🌶️

Tiger prawns cooked mustard, chilli, coriander, ginger, garlic, coconut, cumin, onion, tomato and black pepper (crustacean)

Kadai paneer

Indian cheese cooked in an onion and tomato based semi sauce with fenugreek, butter, green chillies, ginger and mixed peppers 🌶️🌶️

Side Dishes

Black lentils in a butter sauce

The ever-popular dal makhani with tomato and fenugreek

Spiced potatoes with cauliflower (dry)

Cauliflower and potatoes braised with mustard seeds, cumin, caramelized onion and green chillies

Spring onion, cucumber and mint raita

Pulav rice

Plain naan

Cheese and chilli naan

Spring onion, cucumber and mint raita

Dessert

Strawberry mousse with white chocolate

Please note that some of our dishes may contain or have been in contact with nuts

No genetically modified ingredients are used

* Contains nuts Mild 🌶️ Medium 🌶️🌶️ Hot 🌶️🌶️🌶️

Note; 10% discretionary service charge will be added to your bill.

Food Allergies & Intolerances

Before you order your food and drinks
please speak to our staff
if you have a food allergy or intolerance