

BOOKWORM SUNDAY SET MENU
Available throughout August 2017

4 Courses | £66 per person
including Vivek Singh's latest signed book, Indian Festival Feasts, an exclusive middle course
featuring a recipe from the book and a 'First Edition' cocktail

FESTIVAL PASSION, LIMITED EDITION COCKTAIL

Jasmine Infused Tanqueray, Passion fruit, Orange Curacao, Spice Liqueur, Lime

STARTERS

Pressed watermelon and steamed chickpea cake chaat, caramelized jhal muri, tamarind 🌿 (v)

Achari gobhi-chargrilled cauliflower with pickling spices

Kankrar chop-Bengali style crab and beetroot cakes 🌿

Hakka style chilli chicken, curried yoghurt dip

Pathar ka gosht- tender lamb escallops with Sheermal bread 🌿

MIDDLE COURSE

Mutter Jeera Tikiya Chaat- green pea and potato cakes, white peas curry (v)

MAIN COURSES

Jodhpuri mirch Vada- Spiced potato filled chilli fritters

Tasting of jackfruit - curry, tandoori tikka and biryani (v)

Green spiced Plaice fillet, yoghurt kadhi, spinach poriyal

Wild Spencer Gulf king prawns with mango
coriander sauce and rice vermicelli

Murgh makan masala- tandoor cooked free range
chicken breast with tomato and onion, pilau rice

Khela Kalia- Holiday style curry of Herdwick lamb
leg, ghee rice

DESSERTS

Mango and passionfruit cheese cake, oat and honey crumble 🌿

White chocolate and pink peppercorn cake, thandhai lime sorbet 🌿

Misthi Doi- caramelised yoghurt, Bengali rossogolla

Selection of Neal's Yard cheeses with quince chutney 🌿
£6.00 supplement

Created by Sankar Chandrasekaran, Executive Sous Chef