**Let your life lightly dance on the edges of time like dew on the tip of a leaf.**

Rabindranath Tagore

**Starters**

Spiced aubergine and cauliflower fritters, tamarind barley, corn purée & masala toasted seeds  (vegan)

Fenugreek scented tandoori cod, curry leaf and lime crumble

Sandalwood flavoured tandoori chicken breast, chicken tikka rillettes 

Clove smoked Kentish lamb escalope, green coriander chutney, sprouted moong raita

**Main courses**

Roast courgette filled with tamarind glazed vegetables, yellow lentils with coconut, tomato rice (vegan)

Pan seared hake fillet, Alleppey curry sauce, spinach poriyal

Tandoori chicken breast in Hyderabadi korma sauce, garlic naan crumble 

Venison seekh kebab, black lentils, pilau rice and smoked paprika raita

**Side dishes**

Rajasthani sangri beans with fenugreek and raisin £8.00

Black lentils £6.50

Keema Karela – lamb mince and bitter melon £10.00

Selection of breads £8.00 

**Desserts**

Sorbet or ice cream selection of the day

Passion fruit cheesecake, blood orange salsa

Gulab jamun and yuzu tart, iced double cream 

**Bookatable   
Star Deal Menu**

Three courses at £38 per person

including a cocktail and a pre-starter.

Available Monday - Saturday   
6.00pm - 6.30pm & 9.30pm onwards.

Prices include VAT @ 20%. **We do not levy service charge**

(v) Vegetarian Contains gluten

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements.