

SEASONAL SPECIALS

In keeping with the Sharing Plate theme.

SMALL PLATES

Bolas de Bettarata e presunto Serrano Português) **£8.50**

Portuguese Serrano ham, Beetroot & Spiced Cheese Balls.

Murghi ni aangli na faarcha) **£8.50**

Strips of chicken breast marinated the Parsee way in pureed coriander, cumin and chillies. Fried in egg and served on cinnamon flavoured tomato sauce.

Tandoori Breast of Pheasant) **£10.50**

Pheasant breast marinated in tandoori spices, chargrilled, served with yogurt Cole Slaw. Topped with crunchy toasted puffed rice and chickpeas vermicelli.

MAINS

Venison shank Bhuna / Naan) **£23.00**

Shank of venison flash roasted and then slow braised in Bhuna masala until tender. Served with a Naan.

Peixes fritos de Pero-Peri em Arroz macio e molho de carilo)) **£21.50**

Fillet of Bass in Peri-Peri masala crisp fried, served on soft rice with Goan curry sauce.

Game Bird Pulao **£19.00**

Packed with flavour this combination of seasonal game birds cooked slowly in a rich Bhuna Sauce, then blended with basmati rice and steamed. Served with Raita.

Legumes misturados Assados em Pastelaria v **£16.00**

Mixed vegetables in a creamy sauce baked in puff pastry and served with Makhani (a cashew nut-based tomato sauce).

SEASONAL VEGETABLES

The vegetables below can also be ordered as Thali at £23, served with all of the below plus rice, roti, raita, mini papad with onion salad and a snack item.

Brussel Sprout Thoran v **£9.00**

Our best seller by far during the sprout season, shredded and tossed with grated coconut, cracked mustard seeds and curry leaves.

Beetroot & Parsnip Croquette in a white curry v **£8.50**

Croquettes of baked parsnip and beetroot simmered in a delicate curry with the flavours of cardamom and cinnamon.

Daal Makhani v **£8.50**

Rich, creamy and lush; this is North India's favourite daal. Made with whole black bean and flavoured with ginger, garlic and cumin.

Red Duke of York potatoes with cumin and spring onion v **£9.00**

British Heritage Classic potato flavoured simply with toasted cumin seeds and tossed with spring onion.

) MEDIUM)) HOT))) FIERY HOT v VEGAN v VEGETARIAN

Please inform us when ordering if you have any allergies or dietary requirements