

# VALENTINE'S DAY

5 COURSES FOR £55 / WITH DRINKS £95

## WELCOME DRINK & AMUSE BOUCHE

House-crafted seasonal fruit tea & papadum chaat

## FIRST COURSE

*Celebrating Bangladeshi cuisine & nose-to-tail*  
Muri Ghonto - Cod head and moong lentils broth

*Rose and hibiscus gin tea pot for two*

## SECOND COURSE

Aloo gobi bhaji, jhal jeera kohlrabi, zucchini pakora

*Perfectly paired Memsahib's masala rum*

## THIRD COURSE

Sea-bass paturi, Bengali pickle mustard, vine leaves salasa

*Sauvignon de Touraine, Les Grenettes, Domaine Beausejour*

## INTERVAL

Achar masala fermented seasonal fruits, jaggery popcorn

## FOURTH COURSE

Dairy cow brisket & spinach masala served with bread, pilaf, raita and salad

*Sanziana Pinot Noir Transylvania and Banat, Romania*

## FINAL COURSE

Jasmin rice kheer, chocolate samosa, pistachio kulfi

*Masala chai martini*

*Vegetarian & pescatarian option are available on request*

(For any allergies or dietary requirements, please inform a member of staff)