

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 - Hake head and moong lentils broth

Rose and hibiscus gin tea pot for two

SECOND COURSE

Karahi spiced paneer, chilli pineapple, zucchini pakora

Perfectly paired Memsahib's masala rum

THIRD COURSE

Cod cheeks kofta, coconut korma, baby cucumber

Sauvignon de Touraine, Les Grenettes, Domaine Beausejour

INTERVAL

Achar masala fermented seasonal fruits, sorbet, jaggery popcorn

FOURTH COURSE

Railway lamb curry served with pilaf, salad and bread

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)