

CHELTENHAM LITERATURE FESTIVAL

SUPPER CLUB

Litu's zero-waste menu celebrates his Bangladeshi heritage with seasonal, local, and British produce.

WELCOME DRINK & AMUSE BOUCHE

Blackberry and Rooh Afza tonic / vegetable scarps bhaji

APPETISER

Dairy cow Haleem, dry mango kachumber, crispy shallots

FOR THE TABLE

Tandoori Masala Guinea Fowl tikka, onion masala au jus
Jerusalem Artichoke tikki, kholrabi chaat, micro herb chutney
Whole Cornish sole, spinach and potato bhaji, naga chilli vinaigrette

INTERVAL

Detoxifying Trio of sherbet and lassi

STAR OF THE FEAST - BIRYANI

This classic Indian rice dish is thought to have originated in Persia and was brought to India by the Mughals. Biryani is typically made with rice, meat or vegetables, and spices, and is cooked in a layered manner.

Cotswold Lamb Biryani served with salad, cashew nuts achar, and Borhani

SWEET

Gulab jamun cheesecake, masala tea apricot, kulfi

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