

MEMSAHIB'S MONTHLY SUPPER CLUB

*An exclusive feast for a maximum of 30 people
The August 2023 menu is inspired by Litu's recent food tour
in India and Bangladesh.*

WELCOME DRINK & AMUSE BOUCHE

Strawberry and cumin shorbot / mini papadum chaat

APPETISER

Dairy cow haleem , Wye Valley gooseberry pickle, fried onion, chaat masala

SELECTION OF SMALL PLATES TO SHARE

Tandoori Masala chicken thigh tikka, onion masala au jus
Channa dall and moong sprouts chaat, chanacur, khacumber salad
Whole Cornish sole, spinach and potato bhaji, naga chilli vinaigrette

INTERVAL

Detoxifying Trio of Shorbot 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 and Odd Box Vegetable Biryani with salad, raita and green chilli achar.

SWEET

Gulab jamun cheesecake, lemon curd, kulfi

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