## Spice & Spirits

Four-Courses. Bold spices. Perfectly paired cocktails.

Chandni Chowk Ki Aloo Tikki potato tikki, spiced white peas, honey yoghurt, tamarind & mint chutney

**Buzzy Tonic** 

Bombay Sapphire gin, ginger, rhubarb & tonic



Kairee Jhinga

Southern spiced prawns, chilli, coriander & mango pachadi

Khubani Paloma

Casamigo Blancco tequila, apricot cordial, citrus & grapefruit soda



🌑 Old Delhi Butter Chicken

Suffolk corn-fed, char-grilled pulled chicken, fresh tomato & fenugreek

Coorg Daiquiri

Koko Kanu coco rum, passion fruit, curry leaf cordial & citrus

Served with Dal Jamavar, Gobhi Hara Pyaz, Basmati Rice & Mixed Breads



**Chocolate Bounty** 

Valrhona milk chocolate, coconut jam, chocolate crumble & cardamom

Nocturne Espresso Martini

Absolut Elyx vodka, Khalua, espresso, jaggery syrup & saffron mist

£108

Spice & Spirits (V)

Four-Courses. Bold spices. Perfectly paired cocktails.

£108

Chandni Chowk Ki Aloo Tikki potato tikki, spiced white peas, honey yoghurt,

tamarind & mint chutney

Buzzy Tonic

Bombay Sapphire gin, ginger, rhubarb & tonic



Kasundi Paneer Tikka

homemade cottage cheese, raw papaya salad & mint chutney

22 2

Khubani Paloma Casamigo Blancco tequila, apricot cordial,

citrus & grapefruit soda



Kofta Lazeez

kale & asparagus dumplings, almonds & saffron

Coorg Daiquiri

Koko Kanu coco rum, passion fruit, curry leaf cordial & citrus

Served with Dal Jamavar, Gobhi Hara Pyaz, Basmati Rice & Mixed Breads



Chocolate Bounty

Valrhona milk chocolate, coconut jam,

chocolate crumble & cardamom

Nocturne Espresso Martini

Absolut Elyx vodka, Khalua, espresso, jaggery syrup & saffron mist

