TASTING MENU

£46.95 Per Person

Serves minimum of two people

WINE PAIRING

Please add £15 Per Person

The Chef's wine selection

STARTER

PANEER TIKKA
Saffron flavoured cottage cheese with peppers & onions ● (V, D)

TIGER PRAWN PORICHATHU
Tiger prawn marinated with kashmiri chilli & garlic ● (SF)

LAMB SHEEK KEBAB
Spiced lamb mince cooked in the tandoor ● (D) *Dairy free on request*

Pinot Grigio
Venezie DOC
Italy
(100ml)

FISH

TANDOORI SALMON
Succulent salmon cooked to perfection ● (D)

Sauvignon Blanc
Valle Central
Chile
(125ml)

PALATE CLEANSER

LEMON SORBET

MAIN

GRANDMA'S CHICKEN CURRY
A village-style chicken curry with special spices ●

KASHMIRI LAMB ROGAN JOSH
Originating from Kashmir, this dish combines Persian influences with North Indian spices, typically using Kashmiri chilies for a deep red colour rather than intense heat, along with fennel & ginger powder ●

Shiraz
South East
Australia
(125ml)

THORAN
Cabbage, beans and carrots, sautéed with fresh coconut, curry leaves & subtle spices ●

RICE & BREAD (D, G)

DESSERT

PUDDING PLATTER
A combination of brûlée, chocomosa & tandoori pineapple (D, N, G, E)

Our food is prepared in a kitchen with nuts and other allergens, please inform your server if you have any specific allergies or dietary requirements.
A 10% discretionary service charge will be added to your bill.

INDIA IN
3 SQUARE MILES

MATTANCHERRY

(D) = Dairy / (N) = Nuts / (G) = Gluten / (S) = Soya
● = Mild / ● = Medium / ● = Hot

VEGAN MENU

TASTING MENU

£36 Per Person

Serves minimum of two people

STARTER

ONION, KALE & SPINACH PAKORA
Fritters of finely shredded spinach, onion & kale ●

PUNJABI SAMOSA
Crunchy pastry with ajwain seed & delicately spiced vegetable filling ●

METHU VADA
Crispy doughnut made of black lentils, served with coconut chutney ●

INTERMEDIATE

MINI MASALA DOSA
Crispy rice pancake filled with spiced potatoes ●

PALATE CLEANSER
LEMON SORBET

MAIN

ALLEPPEY VEGETABLE CURRY
Seasonal vegetables in a fresh creamy & tangy coconut mango curry finished with Kasmiri chilli ●

SAAG ALOO
Fresh spinach leaf and potato gently sautéed with garlic ●

DAL TADKA
Yellow lentils tempered with cumin & garlic ●

THORAN
Cabbage, beans and carrots, sautéed with fresh coconut, curry leaves & subtle spices ●

RICE & BREAD

DESSERT

TANDOORI PINEAPPLE
Saffron marinated pineapple grilled in the tandoor served with ice cream

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