

YAATRA SET MENU

"Celebrating the diversity and unity of Indian cuisine."

3 Courses for **£45** per person

STARTERS Choose one

Chilli Garlic Paneer Momo (m, g, se, so)

Stir-fried Himalayan dumplings filled with cottage cheese, mountain herbs, garlic, and green chilli—tossed with, spring onion & garlic-chilli sauce

Samosa Channa Chaat (m, g, su)

Hand-folded samosas filled with spiced potato, raisin & greenpeas, channa masala, sweet yogurt, mint & tamarind chutney

Chicken Tikka (m, mu)

Tender chicken marinated with tandoori spices, smoked yogurt sprout kachumber salad, mint chutney

Calamari Pakora (e, mo)

Amritsari style golden-fried calamari, spiced with ajwain and Kashmiri chilli garlic mayo

Malabar Scallop (m, g, mo, mu) (supplementary-£5)

Grilled on shell scallop coconut ginger sauce, citrus podi

Kashmiri Lamb Chop (m, mu)(supplementary-£10)

Heritage Herdwick lamb, a Kashmiri-inspired blend of saffron, fennel, and dried ginger, served with mint chutney

MAINS Choose one

All served with sharing Dal Tadka and Steamed Rice

Lauki ke Kofte (m, g)

Hand-formed fried bottle gourd dumplings, served with Nilgiri sauce infused with mint and green chilli

Paneer Tikka Masala (m, mu, su)

North Indian curry made with grilled paneer tikka & pepper simmered in yogurt-based gravy, subtly spiced with aromatic spices and finished with cream.

Sea Bream & Shrimps (mu, f, cr)

Pan-seared Sea bream fillet and juicy shrimps in a spiced coastal marinade, set over a pandan leaf-infused Sri Lankan coconut Kiri Hodi, finished with a curry leaf sambal for aroma and heat

Old Delhi Butter Chicken (m, n)

A timeless Delhi favorite — Smoky chicken tikka simmered into a rich tomato & cashew nut sauce finished with sun-dried fenugreek

Himalayan Gosht Handi

Pasture-raised lamb, slow-braised with caramelized onion, tomato and hand-ground spice served in clay pot

DESSERTS Choose one

Vegan Coconut Pineapple Kheer (ve, n)

Chilled coconut risotto rice pudding layered with caramelised pineapple, coconut-jaggery foam, and nut praline- a tropical twist on a traditional Indian classic

GulabJamun Rabri Parfait (m, g, n)

Warm saffron-soaked gulab jamun paired with a chilled rabri parfait, rose syrup and pistachio tuile

Duet of Sorbet (ve)

A seasonal tasting of handcrafted sorbets: Mango & Passionfruit — Strawberry

ce	Celery	so	Soya	n	Nuts
m	Milk	cr	Crustaceans	ve	Vegan
se	Sesame	mu	Mustard	f	Fish
g	Gluten	su	Sulphites	p	Peanuts
mo	Molluscs	e	Egg	l	Lupins