



Valentine's Day Menu

Saturday 14th February 2026

Set Menu: £65pp | Wine Pairing: £45pp

Romantic Rendezvous

Avocado Shots (G, M, Mu): Pomegranate, tangy spices

Paired with: Prosecco, Via Vai DOC, Veneto, Italy

Love at First Bite

Choose one of the following:

Royal Flambéed Prawn (Cr, M, Mu)

Tiger prawns marinated with yogurt, turmeric & aromatic spices, served in sizzler

Nizami Murgh Ki Chaamp (Ce, M, Mu)

Chargrilled chicken chops, green herbs marinade & a tangy tropical salad

Lahori Seekh Kebab (G, M, Se, So)

Lambs mince kebab, kasundi mustard aioli, tandoori relis

Jaituni Paneer Tikka (Ce, M, Mu, Su)

Homemade cottage cheese, green olive & garlic marinade, nigella seed

Marwari Tokri Chaat (G, M, Mu, Su)

Indian cracknel tart, velvety avocado mash, layered with spiced yogurt, house-made chutneys, seasonal pomegranate & sev

Paired with: Chablis, Domaine de Varoux, Burgundy, France **OR** Barbera Amonte, Volpi, Piemonte, Italy

~ Love Potion: Rose & Raspberry Sorbet ~

Straight from the Heart

All mains served with dal makhani, podi aloo, saffron rice & garlic naan – choose one of the following:

Malabar Fish Curry (F, M, Mo, Mu, Su)

Poached sea bass with coconut spiced curry, mussels, tender stem broccolini & samphire

Laal Maans (M, Mu)

Clove & garlic scented mutton with smoked chilies, young garlic & clove

Paneer Cannelloni (M, N)

Indian cottage cheese, spiced petit pois, tomato velvety sauce & cow cream

Kakinada Stuffed Aubergine (Ce, G, Mu, N, P, Se)

Coastal Andhra specialty of stuffed baby aubergine & spiced velouté

Hyderabadi Murgh Korma (M, Mu, N, P, Se)

Braised chicken morsels, nutty spiced sauce & saffron

Paired with: Sauvignon Blanc, Frost Pocket, Marlborough, New Zealand

OR Crios Malbec, Susana Balbo, Mendoza, Argentina

Cupids Galore

Blackcurrant & Vanilla Delice (G, E, M, So): Strawberry ratatouille, mix berry couli

Paired with: Late Harvest Riesling, Urlar, Wairarapa, New Zealand

Ce Celery

M Milk

Se Sesame

G Gluten

Mo Molluscs

So Soya

Cr Crustaceans

Mu Mustard

Su Sulphites

E Egg

N Nuts

Ve Vegan

F Fish

P Peanuts

L Lupins

A discretionary 10% service charge will be added to your bill. Please advise a member of the team if you have any allergies, we may need to be aware of. All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however any product may contain traces as all menu items are produced in the same kitchen.