



# YAATRA

## Frontier Menu

**£55 per person**

Choose one Starter, Main & Dessert. All food will be plated individually.

### STARTERS

**Malai Soya Chaap with Dressed Watercress** (D, G, Mu, Su)  
Charcoal smoked soya chunks, served with mint chutney

**Samosa Channa Chaat** (D, G, Su)  
Delhi Street Chaat – Chickpea masala, crispy samosa, honey yoghurt, pomegranate and tamarind

**Mustard Prawn** (D, Cr, Mu)  
Tiger prawns marinated in a blend of kasundi, sharp English and smooth Dijon mustards, served with mint chutney

**Chicken Tikka** (D, Mu)  
Charred chicken with mustard oil and aromatic spices served with mint chutney and kachumber salad

**Calamari Pakora** (E, Mo)  
Amritsari style golden-fried calamari, spiced with ajwain, Kashmiri chilli and green garlic mayo

### MAINS

*All mains served with sharing masoor dal palak, steamed rice and butter naan*

**Lauki Ke Kofte** (D)  
Delicate bottle gourd dumpling cooked in a herb and onion sauce

**Paneer Tikka Masala** (D, Mu, Su)  
North Indian curry made with grilled paneer tikka and pepper simmered in yoghurt-based gravy, subtly spiced with aromatic spices and finished with cream

**Seam Bream & Shrimps** (Mu, F, Cr)  
Pan-seared sea bream fillet and 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** (D, N)  
Smoky chicken tikka simmered into a rich makhani sauce, finished with sun-dried fenugreek

**Himalayan Ghost Handi**  
Pasture-raised lamb, slow-braised with caramelised onion, tomato and hand-ground spices

### DESSERT

**Gulab Jamun Rabri Parfait** (D, G, N)  
Warm saffron-soaked gulab jamun paired with a chilled parfait, rose syrup and pistachio tuile

**Duet of Sorbet** (Ve)  
A seasonal tasting of handcrafted sorbets: Mango & Passion Fruit / Strawberry

**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

**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

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.