



YAATRA

Yaatra Set Menu

3 Courses – £50 per person

“Celebrating the diversity and unity of Indian cuisine.”

STARTERS

~ Choose one ~

Punjabi Samosa Chaat (M, G, Su)

Hand-folded Punjabi samosa layered with spiced chickpeas, yoghurt, tamarind-date chutney, mint relish, pomegranate and sev

Darjeeling Momo (M, G, N, Se, P, So)

Steamed vegetable dumplings with homemade sesame sauce and chunky tomato salsa

Murgh Changezi Chaap (M, Mu)

Old Delhi-inspired chicken thigh chops marinated with cheese, green cardamom, fenugreek and warming spices

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

Chargrilled paneer with herbs and Deccan spices, accompanied by tomato-chilli jam, pickled shallots and mint chutney

Calamari Ambarsariya (Se, Cr, Mu, Mo)

Crisp calamari fritters inspired by the street food of Amritsar, with roasted spices and lime-coriander aioli

Kochi Scallop (Cr, Mu, Mo, M, G, Su) (Supplementary +£10)

Shell-grilled scallops with Kerala coconut ginger sauce and mango passion fruit salad

Tandoori Lamb Chop (M, Mu, Su) (Supplementary +£10)

Herdwick lamb chop marinated with saffron, fennel and Kashmiri spices, served with green gram sprout salad

MAINS

~ Choose one ~

Kashmiri Lamb Rogan Josh (M, Mu)

Slow-braised lamb in a saffron and shallot gravy scented with Kashmiri chilli, fennel and cardamom

Delhi-6 Butter Chicken (M, N)

Smoky chicken tikka in a velvety tomato and cashew sauce finished with dried fenugreek

Paneer Ghee Roast (M, Mu, G)

A classic Mangalorean paneer delicacy with bold ghee roast flavours and chilli spices

Veganuary Jackfruit Kofta (G, Mu, N, Ce, Ve)

Lucknow-inspired jackfruit and root vegetable kofta, served in a nutty shallot velouté with delicate aromatic spices

Goan Prawn Curry (Cr, Mu, M)

Prawns simmered in a coconut and tamarind curry scented with coastal spices

All mains are served with sharing Dal Tadka, Steamed Rice and Butter Naan

DESSERT

~ Choose one ~

Gulab Jamun (M, G, N, E)

Warm milk-fudge dumplings, saffron rabdi parfait, a contemporary expression of India's most beloved dessert

Adaa Pardhaman (M, Se, N)

Kerala's celebrated jaggery and rice pudding, served with coconut sorbet and cardamom banana espuma – a refined interpretation of a South Indian festive classic

Duet of Sorbet (Ve)

Mango and Raspberry

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 inform a member of staff of any food allergies before ordering. All dishes are prepared in kitchen where allergens are present. Whilst every effort is made to prevent cross contamination, we cannot guarantee any dish is completely allergen-free.