

NEW YEAR'S EVE MENU

3 COURSE SET MENU £95

Starters (Choose One)

Jalpari Nilgiri (d)

Hand dived Orkney scallops, Nilgiri mountain herbs, curry leaf & seaweed furikake, caviar

Makali 65 (d)

Andhra spiced baby squid, curry leaf, coconut pachadi

Tandoori Monkfish (d)

Chettinad spiced Monkfish, coconut & kale

Tandoori Ratan (d)

Tandoori prawns, chicken tikka & lamb cutlet, roasted pepper & sunflower chutney

Khasta Murgh (g)(d)

Atul's signature chicken tikka pie, served with berry chutney

Partridge Kachori (d)(g)

Confit partridge filled pastry, Kerala onion jam, spiced game jus

Cornish Kern Paneer Tikka

Home churned cottage cheese, quince murabba, pickled onions

Nadru Ki Chaat (v)(d)

Lotus stem kebab, raisins, amaranth seed, fig chutney

Malai Broccoli (v)(d)

Grilled broccoli, marinated in nutmeg garam masala, served with cardamom cheese fondue

Main Course (Choose One)

Kadahi Jhinga (d)

Stir-fried prawns with peppers, ginger, tomatoes & padrón peppers

Malai Mach (d)

Cornish halibut, sea vegetables, posto aloo, cockles, malai curry

Samudri Khazana

Scottish half lobster, red mullet, scallop, cockles, Dutch chilli, sea moss, coastal bisque

Purani Dilli Ka Butter Chicken (d)

A classic of old Delhi – chicken tikka in rich tomato sauce

Chettinad Kodi Curry

Chicken curry with Chettinad spice blend of peppers, chillies and coconut.

Batak Salan

Gressingham duck breast, seeded Hyderabad naan, tender stem broccoli, salan sauce

Hiran Ki Boti (d)

Juniper garam masala spiced fallow venison fillet, wild mushroom pulao, braised red cabbage & jus

Laal Maas

Lake district lamb rump, braised lamb curry, Turnip & Rajasthani spice blend

Ahuna Gosht Curry (n)(g)

East Indian lamb curry with chillies, fennel and stone flowers

Bharwan Paneer aur Makhani (v)(d)

Stuffed paneer tikka, baby spinach in rich tomato gravy.

Achari Kathal Kofta (v)(d)(n)

Jackfruit dumpling, golden raisins & lotus seeds in Aachari sauce

Hindustani Biryani (g)(d)

Choice of biryani – vegetable, chicken, lamb

All main courses are served with Naan, Dal & Rice

Dessert

Mithai Platter

Chocolate sablé, Valencia cheese cake, winter berries Champagne sabayon

Please alert our staff if you have any food allergies before you order your food and drink.

All prices are inclusive of VAT. A £3pp cover charge and a discretionary service charge of 10% will be added to your bill.

D – Dairy, G – Gluten, N – Nuts, M – Mustard, SF – Shell Fish, S – Soy, SS – Sesame