

## THE JOURNEY MENU £55

(Choose one from each course and add wine pairing £35)

### BAMBAIYA RAGDA

Crispy Potato Pattie, Dry Peas,  
Tamarind Chutney, Honey Yogurt

### ADIPOLI PRAWNS

Garlic, Curry Leaves, Fresh Turmeric

*Laurent-Perrier 'La Cuvée' Brut, Tours-Sur-Marne, France*

---

### MASALA DOSA WITH CHUTNEY

Lentil And Rice Pancakes Filled with Aloo Masala

### DUCK DOSA WITH CHUTNEY

Lentil And Rice Pancakes Filled with Duck Chettinad  
*Viognier, la Belle Etoile, Cotes de Gascogne, France*

---

### CHILGOZA MALAI BROCCOLI

Charred Broccoli, Tomato Dust, Cheese

### ACHARI LAMB CHOP

Cornwall Lamb, Pickling Spices, Pickled Onion

*Malbec 'Hunuc', Domaine Bousquet, Mendoza, Argentina*

---

### MUTTER PANEER

Cottage Cheese, Green Peas, Melon Seeds

### CHICKEN TIKKA MAKHANI

Charred Chicken, Fenugreek, Creamy Tomato Sauce  
*Primitivo, Trastullo, Puglia, Italy*

*(Served With Palak Aloo, Dal Panchmel,  
Basmati Rice and Bread Basket)*

---

### CARDAMOM PANACOTTA

Black Jamun, Chikki, Nankhatai Crunch  
*Château Violet, Sauternes, France*

Please speak to your server for allergens information.  
Dishes may contain traces of allergens/nuts despite our persistent efforts.  
A discretionary service charge of 12.5% will be added to your bill.  
Wine measures are 90ml per course and 50ml for desserts.  
Prices include VAT. Vegetarian 