

# bhoomi

## **Tour of Bhoomi** Tasting Menu

### **Amuse Bouche**

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#### **Kala**

*Twenty-four hour marinated salmon, tandoor roasted, parsnips, chilli mango*

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#### **Chicken Sixty-Five**

*Chicken breast, Kerala spices, mango raita*

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#### **Kadai Paneer**

*Cubes of homemade Indian cheese, bell peppers, chilli, crushed black pepper*

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#### **Travancore Lamb**

*Cuts of slow cooked cotswold lamb leg, desiccated coconut, cardamon & fennel*

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#### **Gulab Jamon**

*Saffron infused dumpling, raspberry coulis, pistachios, vanilla ice cream*

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Five courses £49.00 per person

*or*

Six courses £61.00 per person  
*(subject to availability)*

#### **Lobster & Prawns**

*Rajasthani mirchi, peppercorn, garlic, curry leaves served with pilau rice*

Entire tables only

Allergen information is available on every dish upon request, please ask your server