

bhoomi

TO BEGIN

Masala Dosa

Lightly spiced potatoes, ground rice crêpe, coconut chutney, tamarind jus

Malabari Scallops

Pan fried scallops, olive oil, cumin, tempered mango, spiced garlic chutney

Vegetable Samosa & Vada

Served with beetroot & coriander coconut chutney

Lollipop Sixty-Five

Chicken breast & niblets, Kerala spices, mango raita

Kala

Twenty-four hour marinated Scottish salmon, chilli mango chutney

TO FOLLOW

Chilli Chicken

Cotswold chicken, chilli, pepper, tomato and garlic reduction

Dum Ki Lamb Biryani

Diced cotswold lamb leg, steamed rice, cumin, cloves, baked with pastry lid

Butter Chicken

Butter roasted Cotswold chicken, cardamom, chilli, tomato & cream sauce

Gun Powder Pork

Pork tenderloin tossed in tomato & garlic reduction with bell peppers & chillies

Paneer & Spinach

Chopped spinach, sweet corn, cream, roasted Indian Cheese

Meen Moliee

Pan fried Sea bass fillet, coconut milk, ginger, garlic, mustard seeds, green beans

Rice *Steamed, Mushroom or Naan Plain, Garlic & Coriander*

TO FINISH

Carrot Halwa

Slow cooked shredded carrots, milk, butter served with ice cream & meringue

Chocolate Samosa

Goopy chocolate encased in pastry, ice cream, rhubarb coulis

Two course 39.00 Three course 44.00

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