

HEARTH SUPPERS

WITH HOPPERS' KARAN GOKANI

OYSTER WITH KEFIR LIME LEAF VINEGAR MIGNONETTE
KADALA CUPS WITH CHICKPEAS, CASHEW HUMMUS, FARM HERBS
AND PICKLED BLACKBERRIES

ON THE TABLE

COCONUT, GREEN CHILLI AND CURRY LEAF FLATBREADS TOPPED
WITH SEENI SAMBOL, WHITE BUTTER AND PICKLES

TO START

MUSSEL HODI WITH STRING HOPPERS

TO FOLLOW

LAMB LEG WITH VARUVAL SAUCE
LAMB FAT, CURRY LEAF AND TURMERIC POTATOES
MUSTARD AND KITHUL CARROTS
ROASTED AUBERGINE MOJU SALAD
BEETROOT PACHADI

TO FINISH

ARRACK GLAZED PEARS WITH HECKFIELD CURD ICE CREAM
AND HAZELNUT DUKKAH

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.
ALL PRICES ARE INCLUSIVE OF VAT AT THE CURRENT RATE.
IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS, PLEASE TALK TO YOUR WAITER WHO WILL BE HAPPY TO HELP.