

a la carte starters

sweet peppers, paneer, purple potatoes (v)

paneer stuffed sweet chilli, purple potato chat
vegetable dumpling, apricot chutney

£14.00

crispy lentil, green chutney, tandoori aloo (v)

trilogy of crispy rice & lentil dumplings, green chutney
spicy cheese fritters, aloo tikki kebab

£12.50

scallop, cardamom, asparagus

green cardamom & saffron spice tawa king scallops
grilled asparagus, grapefruit & chilli dressing

£16.00

quail, foie gras, sultanas

lightly spiced gently roasted quail breast, sesame seeds
fennel foie gras, crispy quail egg, sweet & sour sultanas

£15.00

king prawn, squid ink, mango

lemon grass flavour king prawn, garlic tossed spring greens
squid ink crackers, mango chunda

£16.50

saffron rattan for 2

pan seared quail breast, orange zest infused tandoori monkfish
green cardamom & mace spiced tawa scallops, cheesy fritters,
moilee sauce

£29.00

monkfish, orange, moilee sauce

orange zest & mint infused tandoori monkfish
oyster pakora, moilee sauce

£15.50

a la carte main courses

malia kofta, swede, saffron

cottage cheese & saffron malai kofta curry, baby aubergine bharta
swede & onion marmalade, garlic chilli naan
£25.50

lentil, okra, pineapple

stir fried okra massala, garlic tossed dal panchmel,
seasonal vegetable biryani, kadhai spinach, pineapple raita
£25.00

turbot, crabmeat, parmesan

brined & seared fillet of turbot, red chilli, pine nut & parmesan crust
cauliflower cream, crunchy crab meat roll, goan sauce
£26.50

lobster, pork belly, xec xec sauce

butter poached lobster nerulli, spice aged & slow roasted belly of
pork
classic wild mushroom galouti, exmoor caviar, xec xec sauce
£30.00

lamb cannon, artichoke, eggplant

roast lamb loin, indian style baby aubergine
crispy potato cake, buttered artichoke, rogan jus
£29.00

beef fillet, celeriac, cassia bar

char grilled fillet of beef, glazed dumplings
cabbage poriyal, celeriac textures, massala jus
£33.50

organic poussin, jersey royals, truffle

truffle infused tandoori poussin, makhani gravy
cumin tossed jersey royals, chat massala, sprouting brocoli
£26.50

a la carte desserts

cafe gourmand

rose panna cotta, orange cremaux, ashanti & clove
gianduja sesame seed ring, raspberry macaroon
£9.00

strawberry, fennel, rhubarb

strawberry & fennel light mousse, hazelnut dacquoise
rhubarb compote, ginger infused soup
£9.00

ashanti, coconut, kummel

cocoa genoise, ashanti ganache, coconut jelly
light mousse, kummel ice cream
£9.00

saffrons homemade ice cream

mango & fennel, lychee & cardamom, pistachio & kummel
£9.00

basmati, pineapple, pistachio

basmati rice pudding, compressed pineapple, pistachio micro sponge
cardamom espuma & pistachio ice cream
£9.00

sharing platter for 2

rose panna cotta, orange cremaux, ashanti & clove
gianduja sesame seed ring, raspberry macaroon, cocoa genoise
ashanti ganache, coconut jelly, light mousse, kummel ice cream
£16.00