



Party Menu

£35 per person

Pappadoms and chutneys on arrival

To Begin

Dhuva Machli

Tandoori grilled monkfish with black salt, raw mango salad and caviar, smoked with cedar wood

Lassoni Pasaliyan

Free-range Wiltshire lamb chops marinated with raw papaya, garlic and cashew nut served with carrot mash

Ginee Murga

Free-range tandoori grilled guinea fowl breast, marinated with mint, coriander, baby spinach and kaffir lime, served with house pickle

Achari Paneer

Indian cheese with rock salt, hung yogurt and house pickle

To Follow

Goat Gongura Curry

Traditional Andhra-style diced kid goat meat, slow cooked with onions, pickled sorrel leaves and Teja chillies

Mint Room Butter Chicken

Free-range corn fed tandoori chicken breast served with tomato, fenugreek and fresh cream sauce

Accompaniments

Aloo Bhindi

Baby potatoes and fried okra, tossed with tomato, onion and ground spices

Tomato Pappu

Trio of lentils with tomatoes, tempered with cumin, garlic and fresh coriander

Basmati rice and Indian breads

To Finish

Baked Rasmalai

Milk dumplings baked with custard sauce, almonds and brown sugar

Let us know if you have any special dietary requirements.

Our party menu is available for 8 or more people.

12.5% discretionary service charge will be added to your bill.