

Non-Vegetarian Menu

Cold Starter

goan solkadhi

appetising drink, made of fresh coconut milk, kokum, chilli and garlic

artichoke cone s-a-a-t **SES D G**

hot and sour sauce

mushroom mini appam **MUS**

rice hoppers filled with tempered mushroom and spices

Starter

coorg chicken

cooked with coorg vinegar

curry leaf crusted fish **F MUS**

curry leaves and malabar spices

beetroot podi masala dosa **MUS D**

beetroot, rice and lentil pancake; served with sambar

Mains

meen manga curry, idiappam **F**

halibut fish, raw mango, chilli, ginger, curry leaves, with string hoppers

mutton varattiyathu

tender lamb dry roasted with spices

thalassery kozhi biryani

*short grain rice with spices **D***

beetroot chamandi **MUS D**

karamani thoran **MUS**

mustard seeds curry leaves grated coconut

red cheera parippu curry **D MUS**

clove smoked

malabar paratha

*soft refined flour dough beaten to thin sheet and folded to form layered bread, cooked on a skillet with pure ghee **D E G***

Dessert

mango and passion fruit; pistachio chocolate tart **D N E G SES**

maple pecan dulce pear mousseline **D N E G**

coconut sorbet

£135 per person, inclusive of VAT and all charges, with wine pairing available at £55 per person. Allergens G-Gluten, N-Nuts, D-Dairy, E-Eggs, C-Crustacean, M-Molluscan, L-Lupin, S- Sulphites, CEL-Celery, F-Fish, SES-Sesame, MUS-Mustard, P-Peanuts, SOY-Soy Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens.

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Starter

quinoa chop with fig **G**

curry leaf crusted paneer **D**

curry leaves and malabar spices

beetroot podi masala dosa **MUS D**

beetroot, rice and lentil pancake; served with sambar

Mains

mushroom and soya roast **SOY**

nadan vegetable kuruma; idiappam **MUS**

vegetables, coconut cream, chilli, ginger, curry leaves, with string hoppers

nei choru **D**

traditional dish with rice, ghee and whole spices

beetroot chamandi **MUS D**

karamani thoran **MUS**

mustard seeds curry leaves grated coconut

red cheera parippu curry **D MUS**

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