



The Brooklands Room

Indian Summer with Cyrus Todiwala OBE

Monday 1 to Friday 5 September

Two courses: £42.00 | Three courses: £49.00

STARTERS

Madagascan Tiger Prawn Kapang (CA)

Butterflied Madagascan tiger prawns (sustainably-reared), marinated in Goan piri-iri masala and crumb-fried, served with garlic chilli and tomato mayonnaise

Beef Tikka Kaala Mirch Masala (CA)

Cubes of beef fillet marinated with extract of ginger and garlic, with crushed peppercorns and spices (cooked medium rare)

Halloumi Shashlik Do Pyaza Simla Mirch (CA, V)

Cubes of halloumi marinated in tandoori masala, skewered with diced peppers and red onion, grilled and served on salad with a tamarind sauce

MAIN COURSES

Accompanied with saffron pulao and mini papads

Atlantic MòR Trout Pollichathu (CA)

Steelhead trout from Scotland's oldest fish farm 'Kames', marinated the Keralan way with baby shallots and spices, rolled in banana leaf and baked

Masala Nu Kharu Roast Gos (CA)

Parsee-style slow-roasted shank of lamb, simmered in a tomato-based whole spice flavoured sauce, topped with crisp straw potatoes

Eeda Chutney Na Pattice (CA, V)

Potato cake with chopped egg and coconut chutney, served on a bed of cinnamon-flavoured tomato sauce

DESSERTS

Apple Crumble Samosa with Toffee Apricot Ice Cream (CA, V)

Crispy samosa filled with crumbled apple, served with an ice cream made using organic Malatya apricots, known for their uniquely deep and rich flavour

Keralan Cardamom Coffee Crème Brûlée (CA, V, GF)

Double-decocted filter coffee with cardamom, to flavour this lush, creamy brûlée

Kesar Pista Kulfi (CA, V, GF)

Saffron and pistachio kulfi

ALLERGIES

If you have a food allergy, intolerance or sensitivity, please speak to a member of our team upon placing your order.
(CA) Contains allergens, (V) Suitable for vegetarians, (GF) Gluten free

All prices include VAT at the current rate.

