

(V) SNACK £6

Poppadums (M/G/D)

Selection of Poppadums with Home-made Chutney

(V) SIDES

Saag (D/M) £8.5

Spinach & Greens with Fried Garlic & Cumin

Rajwadi Aloo (D/M) £8.5

Double Fried Baby Potato Tossed with Curry Leaf & Tomato Sauce with Ginger

Baby Aubergine (PN/M/S) £8.5

Sweet and Sour Aubergine in Peanut Korma

Mum's Dal £10

Signature Black Lentils (D) / (VV) Tempered Yellow Lentils (M)

RICE & BREAD £5.50 Each

(VV) Roti (G)

Whole Wheat Bread

(V) Mint Paratha (G/D)

Layered Flatbread with Dried Mint

(V) Naan (G/D)

Plain / Buttered / Garlic

(V) Kulcha (G/D)

Cheese / Peshwari (N)

Rice

(VV) Steamed / (V) Pulao (D)

Please Alert Our Staff If You Have Any Food Allergies Before You Order Your Meal.
Allergen Key- N- Nuts, D-Dairy, M-Mustard, F-Fish, G-Gluten, S-Sesame, C-Crustacean,
MO-Molluscs, PN-Peanut, SO-Soya, E-Egg
V-Vegetarian VV-Vegan
All Prices Are Inclusive of VAT.
A Discretionary Service Charge Of 7.5% Will Be Added to Your Bill

TASTING MENU

(V) Street Food Inspired Snacks (M/G/D)

Chef's Introduction Course

Champagne Taittinger Brut Reserve NV, France (125ml)

Or

Champagne Rosé Devaux Coeur des Bar NV, France (125ml - Supp £5)

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(VV) Corn Bhaji (M)

Crunchy Corn, Chili Tamarind and Tomato Chutney

Sauvignon Blanc, Kim Crawford, New Zealand

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Spiced Scallop (MO/D/M)

Baked Scallops, Cauliflower Cous Cous, Cauliflower Puree, Clarified Herb Butter

Riesling, 'Maxim' Maximin Grünhaus, Germany

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Salmon Tikka (F/D/M)

Honey Mustard Marinated Tandoori Salmon, Tamarind Chutney

Chardonnay, Thelema Vineyards, South Africa

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(VV) Elderflower Sorbet

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Lamb Rump (D/M)

Spice Marinated Slow Roast Lamb Rump, Cauliflower Puree, Aloo Jeera, Roganjosh Sauce

Shiraz, Sula Vineyards, India

OR

Scottish Beef (D/M) (Supplement £14)

Aged Beef Sirloin, Ghee Roast Potato, Broccoli Masala, Marrow Curry

Shiraz-Grenache, Renegade Ken Forrester, South Africa

(Main Course Served with Pulao Rice, Black Lentils and Butter Naan)

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Chocolate Fondant (D/SO/E)

Berry Salsa, Chocolate Textures, Salted Caramel Ice-cream

Black Muscat Quady Elysium, California, USA (75ml)

£72 PER PERSON

£57 PAIRING WINES

THIS MENU IS OFFERED FOR THE ENTIRE TABLE
ALL PAIRED WINE ARE SERVED 100ML

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STARTERS

Kebab Platter (C/D/M) £27

Tandoori Lamb Chop, Prawn, Chicken Tikka & Tandoori Aloo, Mint Chutney

Tandoori Prawn (C/D/M) £21

Cream Cheese & Hung Yogurt Marinated, Chutney Powder

Spiced Scallop (MO/D/M) £21

Baked Scallops, Cauliflower Cous Cous, Cauliflower Puree, Clarified Herb Butter

Salmon Tikka (F/D/M) £20

Honey Mustard Marinated Tandoori Salmon, Tamarind Chutney

Hariyali Chicken Tikka (D/M) £17

Tulsi and Tarragon Marinated Tandoori Chicken Tikka, Tomato Chutney

Lamb Chops (D/M) £22

Brown Onion Marinated tandoori Lamb Chops, Ginger Chutney

(VV) Corn Bhaji (M) £15

Crunchy Corn, Chili Tamarind & Tomato Chutney

(V) Paneer Tikka (D/M) £16

Cream Cheese & Hung Yogurt Marinated, Chutney Powder

(V) Tandoori Malai Broccoli (D/M) £15

Pomegranate, Tomato Chutney

MAINS

VAASU SPECIAL

Halibut (F/D/M/E) £28

Pan Fried Halibut, Spiced Fish Mousse, Tossed Mushroom & Pak Choi, Moilee Sauce

Lobster (C/D/M) £43

Tandoori Lobster, Caramelised Tomato & Coconut Korma, Grilled Pineapple Salad

Butter Chicken (D/M) £25

Old Delhi Tandoori Chicken Supreme, Makhani Sauce

Lamb Rump (D/M) £30

Spice Marinated, Slow Roast Lamb Rump, Cauliflower Puree, Aloo Jeera, Roganjosh Sauce

Muntjac (D/M/SO) £36

New Forest Venison, Aubergine Steak, Herb-Celeriac Puree, Berry & Chocolate Sauce

Scottish Beef (D/M) £34

Aged Beef Sirloin, Ghee Roast Potato, Broccoli Masala, Marrow Curry

VAASU TRADITIONAL

Kadai Gosht (D/M) £26

Lake District Lamb Leg Dices, Stewed in Onion & Tomato Masala Tossed with Bell Peppers

Chicken Tikka Masala (D/M) £22

Tandoori Chicken Tikka, Simmered in Creamy Tomato & Fenugreek Masala

Bengali Bhapa Prawn (C/M/D) £27

Steamed Tiger Prawn, Mustard Sauce, Charred Tender Broccoli & Cherry Tomato

(VV) Aloo Gobhi (M) £19

Roasted Cauliflower, Apricot & New Potato Dumpling, Tomato & Fennel Sauce

(V) Chole Masala (D/M) £18

Tender Chickpea Curry Mildly Spiced with Cinnamon, Onion & Tomato

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