



SWADWALA MENU

TANDOORI PANEER

Grilled Indian cheese, mango chutney

HARA MURG

Corn-fed chicken tikka marinated in mint, basil and green chillies, cooked in the tandoor

GOSHT SAMOSA

Triangular shaped pastry filled with spicy minced lamb, potato and mint

TALI MACHLI

Crispy tempura tiger prawns, mixed leaf salad

NARIYAL GOSHT

Diced 'Herdwick' lamb cooked slowly in coconut milk tempered with mustard seeds & curry leaf, steamed rice

GOAN MIRCH MURG

Chicken morsels, cooked in 'Goan' spices, infused with shallots, green chillies and ginger, steamed rice

JHINGHA MASALA

Black tiger prawns, poached gently in a coconut and lime masala tempered with mustard seeds and aromatic curry leaf, steamed rice

SUBZI BIRYANI

Seasonal vegetables cooked gently with aromatic spices and basmati rice baked under a flaky crust, served with raita

CRÈME BRÛLÉE

Rose and black cardamon crème brûlée

MANGO ICE CREAM

Freshly churned homemade Indian ice cream

£22.50 FOR 2 COURSES

£27.00 FOR 3 COURSES

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