

DESSERTS

GULAB JAMUN WITH RABRI

8.95

A fusion dessert combining the rich, creamy texture of nuts and cream with the sweet, aromatic flavours of a "Gulab Jamun" semolina cheese sponge, with pistachios (7, 10)

CARROT PUDDING TART

8.95

Carrot pudding cooked with condensed milk and sugar topped with a vanilla cream cheese frosting (2, 7, 10)

BADAM KESAR PHIRNI WITH ALMOND BISCUIT

8.95

Slow cooked rice pudding made with coarsely ground rice, flavoured with saffron & almonds (2, 7, 10)

HONEYCOMBE RASMALI

8.95

Soft and spongy cottage cheese dumplings served with honeycomb ice cream (2, 7, 10, 13)

SWEET PAAN

4.95

A traditional Indian treat, often enjoyed as a mouth freshener and digestive after meals

SORBETS AND ICE CREAMS

6.95

Your choice of any 3, mango, raspberry and lemon sorbet. Vanilla, strawberry and chocolate ice cream (7, 4)

ALLERGENS KEY

1. Celery 2. Cereals containing gluten 3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Milk 8. Mollusc 9. Mustard 10. Nuts 11. Peanuts 12. Sesame seeds 13. Soya

GF* = Gluten Free upon request. V = Vegetarian, VE = Vegan.

Although we take all allergies seriously, kindly note that we produce our food in a kitchen area where allergens are handled and while we try our best to keep things separate we cannot guarantee any item is allergen free as our dishes are all prepared in the same kitchen.