

TEMPER FEAST

£55 PER PERSON

All dishes will be served for the table to share

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<p>STARTERS</p> <p>Mutton roll Burrata, lime & jalapeño Crab beignet</p>							
<p>NAKED THALI PLATE FOR EACH GUEST</p> <p>Paratha, temper mix, spiced fried potatoes, turmeric pickles, & tamarind sauce, peshwari dust, fresh herbs</p>							
<p>MEAT</p> <p>Smoked & grilled pichana (£5 supplement per person) Smoked beef ribs Smoked goat & pulled confit shoulder</p>							
<p>CURRY</p> <p>Lamb scotch bonnet & black pepper stew Tomato & charred aubergine (V) Dashi chip shop chicken</p>				<p>SIDES</p> <p>Green beans Spicy peanut sauce Fries Curry sauce Black quinoa</p>			
<p>DESSERT</p> <p>Chocolate & turmeric torte</p>							

PLEASE MAKE YOUR WAITER AWARE OF ANY ALLERGIES YOU MAY HAVE

temper

MEAT FEAST

£45 PER PERSON

All dishes will be served for the table to share

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STARTERS

- Mutton roll
- Burrata, lime & jalapeño
- Crab beignet

MEAT

- Smoked & grilled pichana (£5 supplement per person)
- Smoked beef ribs
- Rolled & spiced pork belly
- Smoked goat & pulled confit shoulder

SIDES

- Green beans
- Spicy peanut sauce
- Bone marrow potatoes fries
- Curry sauce
- Black quinoa

DESSERT

- Chocolate & turmeric torte

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CURRY FEAST

&35 PER PERSON

All dishes will be served for the table to share

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STARTERS

Mutton roll
Burrata, lime & jalapeño
Crab beignet

NAKED THALI PLATE FOR EACH GUEST

Paratha, temper mix, spiced fried potatoes, turmeric pickles, & tamarind sauce, peshwari dust, fresh herbs

CURRY

Lamb scotch bonnet & black pepper stew
Tomato & charred aubergine
Crispy egg with katsu
Dashi chip shop chicken

DESSERT

Chocolate & turmeric torte

PLEASE MAKE YOUR WAITER AWARE OF ANY ALLERGIES YOU MAY HAVE

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