

Wookey-hole Cheese Papad (v/ve)	7
Nutborne Tomato Shorba (ve)	6
Oyster & Passion Fruit Jal Jeera	9
Coronation Crab & Truffle Bun	16
<b>◇◇◆◇</b> ◇	
Belted Galloway Beef Pepper Fry	18
Devon Scallop Nimbu Pani	26
Nashpati Bhel (ve)	12
<b>◇◇◆◇</b> ◇	
Green Chilli Halibut	36
Sharmaji's Lahori Chicken	20
Ex-dairy Devon Goat Galouti	16
Aged Swaledale Lamb Barra Kebab	36
<b>◇◇◆◇◇</b>	
Malai Cauliflower & Truffle (v)	26
Burford Brown Egg with Girolles & Morels (v)	22
Dahi Aubergine (v)	16
Okra Salan (ve)	14
<b>◇◇◆◇</b> ◇	
Roomali Roti (v)	4
Kaima Yakhni Pulao	8
Sona Masoori (v/ve)	7
Grass-Fed Ghee Daal (v)	8

We work directly with farmers both in the UK and in India for our produce. Our meat is bred by artisan farmers across Britain, available cuts change regularly. Day boat seafood is delivered every day from our suppliers across the British Isles.



## Teja Lunch Menu £35pp

£20pp Accompanying Wines

**Assorted Snacks** 

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Nashpati Bhel

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Sharmaji's Lahori Chicken

Served with: Roomali Roti, Yakhni Pulao, Grass-fed Ghee Daal

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Pondicherry Chocolate & Fig Leaf Kulfi

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Buffalo Milk Paneer & Pistachio Kulfi

