

# INDIAN SUMMER



Chef Sunil's on a quest to show that Indian food is in season all year round. Choose from this fresh selection of zingy and light delights.

Give your Summer some real flavour.

*Ash's*

## **STARTERS**

### **SEARED MASALA SCALLOPS**

Curry leaves, garlic, star anise, onion and tomato.

£12.50

### **CHICKEN CHARRED WITH CHILLI AND CARAWAY**

Altham's chicken cooked in the tandoor served on British fava beans.

£13.95

### **MONKFISH TIKKA**

Sourced from Scotland, cooked in the tandoor with pink peppercorns and chestnuts.  
Served on locally grown rainbow chard.

£16.50

## **MAINS**

### **STONE BASS IN COCONUT AND SUNCHOKE CURRY**

Fresh coriander, coconut milk, mustard seeds and sunchoke curry.

£16.95

### **MURG KHUSHNUMA**

Chicken cooked with fresh fenugreek, fresh cream, yoghurt, ginger garlic and spices.

£15.95

### **LAL MAAS**

Spring lamb cooked in spicy sauce made with yoghurt and red chillis.

£16.50

## **BREADS AND SIDES**

Lancashire cheese kulcha.

Tender stem broccoli.

£3.95

## **DESSERT**

### **PISTACHIO AND LIQUORICE KULFI**

Almond crumble, summer berries and mango coulee.

£6.95

