



HERITAGE

DULWICH

Valentine's Tasting Menu £48pp

Starters

Yellow Beetroot Tikki Chaat

Prunes stuffed fried pattice, , sweet yogurt, chutneys, chive cheese

Pudina Malai Tikka

Tandoor cooked Boneless Chicken thigh, cream cheese, ginger, mint

Mid-Course

Malabar Spiced Scallops

Pan grilled scallops, spicy tomato salsa

Mains

Dhania Murgh

Chicken thigh brown garlic, yoghurt

Lamb Saagwala

Boneless dice lamb, spiced spinach

Aloo Gobhi

Cauliflower, potato with tomato and corriander

Dal Tadkax

Mix lentils, fresh tomato, garlic

Plain Rice and Butter Naan

Dessert

Rasmalai Rose Tiramisu

Indian cheese dumpling layered with rose mascarpone cheese

Chef Dayashankar Sharma

Please speak to your server for allergens information
Dishes may contain traces of allergens/nuts despite our persistent efforts.

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

Allergens G- Gluten D- Dairy N- Nut Vegan





HERITAGE

D U L W I C H

Valentine's Vegetarian Tasting Menu £48pp

Starters

Yellow Beetroot Tikki Chaat

Prunes stuffed fried pattice, , sweet yogurt, chutneys, chive cheese

Gunpowder Broccoli

Tandoor grilled broccoli gunpowder spices

Mid-Course

Paneer Pudina Malai Tikka

Grilled Indian cottage cheese, cream cheese, mint

Mains

Paneer Kofta

Indian cottage Cheese dumpling, silky roasted tomato gravy

Mushroom Hara Pyaz

Button mushroom, green onion in yogurt, melon seed gravy

Aloo Gobhi

Cauliflower, potato with tomato and coriander

Dal Tadka

Mix lentils, fresh tomato, garlic

Plain Rice and Roti

Dessert

Rasmalai Rose Tiramisu

Indian cheese dumpling layered with rose mascarpone cheese

Chef Daya Shankar Sharma

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