

ASHA'S SUMMER COCKTAILS



– £12.95 –

Peach Sunset

Bombay gin, Aperol, and luscious peach puree,
balanced with fresh pineapple juice and topped with sparkling prosecco

Chilli Kiss

Tequila, fresh peach puree, and a dash of lime, kissed with a slice of fiery chili
and topped with sparkling soda

Watermelon Spark

Vodka with watermelon and mint shaken with lemon juice, topped with prosecco

Ginger Trail

Bold bourbon, smooth maple syrup, lime juice, and fresh mint, topped with ginger beer

Midnight Bazaar

A sensory journey through an enchanted market at dusk,
where warm spiced rum meets aromatic betel leaves and sweet rose jam

Coconut Truffle

Vodka and chocolate liqueur with rich butterscotch, coconut purée, and fresh cream.
Smooth, sweet, and luxuriously creamy

ASHA'S INDIAN SUMMER MENU

Chicken Keema Pav £18.75

Finely hand-chopped chicken, slow-cooked with a blend of aromatic spices.
Served with toasted and buttered pav buns

Lamb Kathi Roll £17.75

Traditional minced lamb kebabs, seasoned with ginger, garlic, aromatic spices, and fresh coriander, wrapped in soft Roomali roti. Served with masala fries

Steamed Monkfish Tikka £22.75

Monkfish marinated in a blend of ginger, garlic, and Indian spices, then gently steamed to perfection.
Served with a rich tomato and onion gravy alongside steamed rice

Kolkata Prawn Curry £22.75

King prawns cooked with traditional Indian spices, simmered in a rich coconut milk with onion and tomato

Five Bean Salad £12.75

A refreshing and protein-packed dish featuring a medley of five different types of beans, often combined with other vegetables and a tangy dressing.
Red Kidney Beans, Chickpeas, Black Beans, Cannellini Beans, Green Beans

Avocado Salad £12.75

Fresh avocado served with your choice of **Egg** or **Paneer**, accompanied by carrot, fresh beans, broccoli, roasted potatoes, and seasonal fruits.
Dressed with apple and pineapple chutney, mustard paste, extra virgin olive oil, and a touch of Indian spices

FOOD ALLERGY ADVICE. If you have an allergy, please speak to a member of our team. Please Note: While we do our best to reduce the risk of cross-contamination in our restaurants, due to the nature of our business, we CANNOT guarantee that any of our dishes are 100% free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.