GROUP DINING
FOR PARTIES OF 6 OR MORE
A TABLE MADE FOR SHARING
Bring your favourite people together and enjoy a generous journey through the flavours of India, created with carefully sourced Scottish produce, hand-ground spices and the Swadish approach to modern Indian cooking.

THE SWADISH FEAST
£35 PER PERSON
TO BEGIN
TRIO OF CHUTNEYS & POPPADOMS (G MUS)
Nimbu chutney, Spiced mango chutney, Carrot pickle

TO SHARE — STARTERS

CRISPY ALOO TIKKI (G D)
Potato cakes, channa, mint chutney, tamarind chutney

PANIYARAM (MUS)
Fermented urad & rice dumpling, roasted garlic, mustard

PUNJABI FRIED CHICKEN (G D)
Chicken thighs, garlic chilli dressing & mint chutney

FROM THE KITCHEN
TO SHARE — MAINS

DELHI BUTTER CHICKEN (D)
Smoked chicken thigh, tomato, fenugreek, garam masala, butter

LAMB PEPPER ROAST (D MUS)
Ghee, black pepper, curry leaves

AMRITSARI CHOLE ALOO
Chickpea, potato, ghee, ginger, pickled green chilli

Garlic & Coriander Naan (D G)

A SWEET ENDING
GULAB JAMUN
Vanilla Ice Cream

Served as a sharing experience
Please inform our team of any allergies or dietary requirements when booking. Some dishes may be adapted where possible.

Swadish
BY AJAY KUMAR

GROUP DINING
FOR PARTIES OF 6 OR MORE
A TABLE MADE FOR SHARING
Bring your favourite people together and enjoy a generous journey through the flavours of India, created with carefully sourced Scottish produce, hand-ground spices and the Swadish approach to modern Indian cooking.

THE SWADISH FEAST
£45 PER PERSON
TO BEGIN
TRIO OF CHUTNEYS & POPPADOMS (G MUS)
Nimbu chutney, Spiced mango chutney, Carrot pickle

TO SHARE — STARTERS

TANDOORI CHICKEN (D)
Smoky chicken thighs, tandoori spices, mint chutney

CRISPY ALOO TIKKI (G D)
Potato cakes, channa, mint chutney, tamarind chutney

PANIYARAM (MUS)
Fermented urad & rice dumpling, roasted garlic, mustard

PUNJABI FRIED CHICKEN (G D)
Chicken thighs, garlic chilli dressing & mint chutney

FROM THE KITCHEN
TO SHARE — MAINS

DELHI BUTTER CHICKEN (D)
Smoked chicken thigh, tomato, fenugreek, garam masala, butter

LAMB PEPPER ROAST (D MUS)
Ghee, black pepper, curry leaves

AMRITSARI CHOLE ALOO
Chickpea, potato, ghee, ginger, pickled green chilli

Garlic & Coriander Naan (D G)

A SWEET ENDING
GULAB JAMUN
Vanilla Ice Cream

Served as a sharing experience
Please inform our team of any allergies or dietary requirements when booking. Some dishes may be adapted where possible.

Allergens: G-Gluten, N-Nuts, D-Dairy, E-Eggs, C-Crustacean, M-Molluscan, L-Lupin, S-Sulphites, CEL-Celery, F-Fish, SES-Sesame, MUS-Mustard, P-Peanuts, SOY-Soy

GROUP DINING
FOR PARTIES OF 6 OR MORE
A TABLE MADE FOR SHARING
Bring your favourite people together and enjoy a generous journey through the flavours of India, created with carefully sourced Scottish produce, hand-ground spices and the Swadish approach to modern Indian cooking.

THE SWADISH FEAST
£55 PER PERSON
TO BEGIN
TRIO OF CHUTNEYS & POPPADOMS (G MUS)
Nimbu chutney, Spiced mango chutney, Carrot pickle

TO SHARE — STARTERS

TANDOORI CHICKEN (D)
Smoky chicken thighs, tandoori spices, mint chutney

CRISPY KEKDA (G C MUS)
Soft-shell crab, pickled papaya, coconut chammanthi

PUNJABI FRIED CHICKEN (G D)
Chicken thighs, garlic chilli dressing & mint chutney

PANEER KE KEBABS (D)
Crispy kaitafi, beetroo, mint chutney

TO SHARE — MAINS
LAMB PEPPER ROAST (D MUS)
Ghee, black pepper, curry leaves

CHETTINAD CHICKEN (MUS)
Traditional chicken curry with Chettinad spices of Tamil Nadu

GOAN MONKFISH (F)
Star anise, black pepper, tamarind, coconut

AMRITSARI CHOLE ALOO
Chickpea, potato, ghee, ginger, pickled green chilli

MALABAR CHICKEN BIRYANI (D)
Kaima rice, date pickle, salan, raita
Garlic & Coriander Naan (D G)

A SWEET ENDING
GULAB JAMUN
Rabri, Saffron, cardamom, pistachio

Served as a sharing experience
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