



Available: Monday – Friday 12pm till late, Saturday 5pm – till late

Three courses at £33 person including a seasonal cocktail

STARTERS (CHOOSE ONE)

PAO BHAJI Bombay spiced vegetables, cumin brioche, Jerusalem artichoke crisp (v)

CRISP KALE & SPINACH CHAAT yoghurt and coriander dressing (v)(gf)

MADRAS STYLE SHRIMP PEPPER FRY curried yoghurt (gf)

TANDOORI CHICKEN 'CHAAMP' Rajasthani soola spices (gf)

LAMB SEEKH KEBAB onion and peppers, smoky raita (gf)

MAINS (CHOOSE ONE)

AUBERGINE TASTING stir-fried baby aubergine, seared aubergine steak, aubergine chutney (v)(gf)

KADHAI SPICED PANEER onion and peppers, garlic naan (v)

PAN SEARED COD Kerala curry sauce, lemon rice (gf)

CHAR-GRILLED DUCK BREAST Hyderabad sesame tamarind sauce, pilau rice (gf)

SEARED KENTISH 'RARA' RUMP OF LAMB fenugreek lamb mince, pilau rice (gf)

DESSERT

ROYAL PUNJABI MALAI KULFI (gf)

GINGER TOFFEE PUDDING cinnamon ice cream

LEMON BRÛLÉE TART blueberry compote

SORBET OR ICE CREAM SELECTION OF THE DAY (gf)

(gf)gluten free (v)vegetarian (vg)vegan (n) nuts

Prices include VAT at prevailing rate. We do not levy service charge for tables of up to 8 people. Please inform one of our team of your specific allergy or dietary requirement when ordering. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.

We import all our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot.

