



## SET MENU

£15 for 2 courses, £18 for 3 courses

Tuesday – Friday, 12pm to 6pm

### STARTERS

**SAMOSA CHAAT** Punjabi vegetable samosa, curried chickpeas, chutney (vg)

**RAJASTHANI CHICKEN BREAST SOOLA** coriander chutney

**CRAB AND COD CAKE** beetroot and raisin, kasundi mustard

### MAINS

**KADHAI STYLE PANEER** onion and peppers, garlic naan (v)

**KERALA BOATMAN'S FISH CURRY** lemon rice

**HYDERABADI STYLE LAMB BIRYANI** burhani raita

### SIDE DISHES & BREADS

House black lentils (v) 5.00

Curried chickpeas (vg) 4.50

Pilau rice or steamed rice (vg) 3.00

Turmeric and lemon rice (vg) 3.50

Hot garlic chutney (vg) 2.00

Kachumber salad (vg) 3.00

Homemade tandoori bread (any) (vg) 3.00

Selection of freshly made tandoori breads (v)  
7.50

Garlic and coriander naan (v) 3.50

Peshawari naan (v, n) 4.50

Chicken tikka and cheese naan 5.50

### DESSERTS

**SHRIKHAND CHEESECAKE** seasonal berries

**GINGER TOFFEE PUDDING** cinnamon ice cream

**ROYAL PUNJABI MALAI KULFI**

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.