



SET LUNCH MENU

£15 for 2 courses, £18 for 3 courses

Tuesday – Friday, 12pm to 4.30pm

STARTERS

WATERMELON CHAAT tamarind, hoisin, toasted quinoa & masala cashew nut (vegan)

MASALA UTHAPPAM – South Indian rice pancake, lentil broth, coconut chutney (v)

CHAR-GRILLED TILAPIA chilli and tamarind glaze, kachumber salad

LAMB SHAMMI KEBAB smoky paprika raita, coriander chutney

MAINS

TANDOORI ACHARI CAULIFLOWER spiced Padron peppers, tomato fenugreek sauce (v)

GRILLED PINK AUBERGINE sesame tamarind sauce, peanut crumble (vegan)

OLD DELHI STYLE CHICKEN CURRY pilau rice

PAN SEARED COD Kerala curry sauce, steamed rice

DESSERTS

MILK AND ROSE PANNA COTTA charred dates

LEMON AND CARDAMOM POSSET strawberry chaat

MANGO SHRIKHAND gulab jamun, pistachio crumble

SORBET OR ICE CREAM selection of the day

Prices include VAT at prevailing rate. 12.5% discretionary service will be added to groups of 8 and above. Allergen information available on request. 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.