

SET LUNCH MENU

Served Tuesday to Friday from 12pm to 5:30pm £20 / 2 COURSES, £24 / 3 COURSES

STARTERS

SAMOSA CHAAT veggie samosas, Punjabi chickpeas and homemade chutneys (vg) SALT BAKED BEETROOT HUMMUS garlic naan (v) LAMB SHIKAMPUR ground lamb kebab filled with mint and yoghurt TANDOORI PANEER smoky Indian cheese filled with pineapple chutney, pickled onion (v)

MAINS

WINTER WARMING ROOT VEGETABLE BIRYANI burhani raita (v) VENISON AND PRUNE KOFTA rich onion sauce, masala mash CHETTINAD ROAST CHICKEN THIGHS curry leaf and peppercorn, koshimbir salad PAN SEARED SEA BASS FILLET tomato pickle, lentil and coconut sauce

SIDE DISHES

House black lentils (v) 5.50 Pilau rice or steamed rice (vg) 3.50 Selection of freshly made tandoori breads (v)8.50 Chicken tikka and cheese naan 6.00

Curried chickpeas (vg) 5.00 Turmeric and lemon rice (vg) 4.00 Garlic and coriander naan (v) 4.00 Peshawari naan (v, n) 5.50

DESSERTS

SAFFRON POACHED PEAR coconut rice kheer (vg) LEMON TART blueberry compote CARAMEL PROFITEROLE filled with cardamom yoghurt SORBET OR ICE CREAM selection of the day

(v) VEGETARIAN (vg) VEGAN (n) CONTAINS NUTS - Full allergen guide available.

12.5% discretionary service will be added to groups of 8 and above. Prices include VAT at prevailing rate. Please inform one of our team members of your allergies or special dietary requirements before placing your order as all ingredients cannot be listed. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of allergens, we cannot guarantee that our dishes will be totally allergen 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

