

SET LUNCH MENU

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

STARTERS

QUINOA, WATERMELON & BROCCOLI SALAD masala cashew (vg)(n)

BOMBAY SPICED VEGETABLES cumin pao (v)(g)

VENISON SEEKH KEBAB smoked paprika raita

CHETTINAD STYLE STIR FRIED SHRIMPS kachumber salad

MAINS

KALE AND SWEET POTATO KOFTA tomato lemon sauce (vg)

SEARED AUBERGINE STEAK mustard coconut sauce, lemon rice
KERALAN SPICED GRILLED CHICKEN LEG peppercorn coconut sauce, steamed rice
PAN SEARED COLEY FILLET Nilgiri korma sauce, gongura leaf pickle

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 SORBET OR ICE CREAM SELECTION of the day APPLE & BLACKBERRY CRUMBLE cinnamon ice cream (g) RASMALAI TRES LECHES CAKE pistachio nougat (n)(g)

(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





