



London Restaurant Festival 2025

£29.00 per person

PRE-STARTER

DHOKLA steamed chickpea cake with tamarind chutney (vg)(g)

STARTERS (choose one)

PATHAR KA GOSHT grilled lamb escalope with coriander chutney

BENGALI SPICED FISH CAKE kasundi ketchup, pickle mayo (g)

CHAR-GRILLED ENGLISH ASPARAGUS curry leaf lime crumble (vg)

GRILLED SQUID SKEWER chilli garlic sambal, kachumber salad (supplement of £2)

MAINS (choose one)

PANEER BUTTER MASALA paneer in rich onion sauce, garlic naan (v)(n)(g)

TANDOORI CHICKEN BREAST dill & cardamom, beetroot coconut korma, pilau rice

LAMB ROGANJOSH Kashmiri aromatic lamb curry, pilau rice

GRILLED KING PRAWNS seafood makhani sauce, ghee rice (supplement of £5)

SIDES & BREADS

House black lentils (v) 5.50

Kadhai spiced stir-fried broccoli (vg) 5.50

Garlic and coriander naan (v)(g) 4.00

Chicken tikka & cheese naan (g) 6.00

DESSERTS (choose one)

SAFFRON & PISTACHIO KULFI (n)

SPICED PASSION FRUIT BRÛLÉE carom seed crisp (g)

DARK CHOCOLATE & HAZELNUT MOUSSE banana ice cream (n)

(v) VEGETARIAN (vg) VEGAN (n) CONTAINS NUTS (g) CONTAINS GLUTEN Allergen menus available on request

Prices include VAT at prevailing rate. Please inform one of our team of any specific allergy or dietary requirement before placing your order. Our suppliers and kitchens use a variety of ingredients which makes it impossible to guarantee that the food is allergen-trace free. Therefore, guests with any dietary restrictions or allergies are requested to inform wait staff upfront before placing your order and are advised not to share food with other guests on the table. 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.