



## SET LUNCH

2 COURSES FOR £19.00 || 3 COURSES £22.00

Available noon to 5pm

### STARTERS

PINEAPPLE KASUNDI CHAAT - CARAMEL PUFFED RICE (VG)

MASALA GRILLED SALMON - DRIED LIME & CHILLI CRUMBLE, GREEN PEA CHUTNEY

DOUBLE-COOKED EASINGWOLD PORK BELLY - 'KOORG' STYLE WITH CURRIED YOGHURT (G)

PATHAR KA GOSHT - GRILLED LAMB ESCALOPE WITH CORIANDER CHUTNEY (SUPPLEMENT OF £4.50)

### MAINS

LUCKNOWI CHICKEN BIRYANI - NAWAB STYLE, BURHANI RAITA

LAMB ROGANJOSH - KASHMIRI STYLE LAMB LEG CURRY, PILAU RICE

TANDOORI MUSHROOM SPINACH AND GARLIC SAUCE (VG)

GRILLED KING PRAWNS COLOMBO CURRY - GHEE RICE (SUPPLEMENT OF £9)

### DESSERT

SPICED PARKIN - HOUSE SPICES, GINGER & OATMEAL, BANANA ICE CREAM (G)

SAFFRON & PISTACHIO KULFI (N)

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

Prices include VAT at prevailing rate. A discretionary 12.5% service charge will be added to your bill. 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.