



## LUNCH MENU

Two Courses - £20

Three Courses - £25

### First Course

Chowk Ki Aloo Tikki Chaat (VE)

Pea & ginger stuffed potato cakes, chickpea, sev

Tandoori Paneer (D)

Roast pepper confit, mint & date chutney

Chicken Tikka (D)

Black salt marinated chicken, chaat masala gel, sirka pyaaz

Charred Wood Pigeon (D)(G)

Tamarind glazed wood pigeon supreme, sweet potato poriyal, puffed rice

### Second Course

Wild Mushroom & Spinach Tart (VE)

Kumbh matar masala, filo pastry, Nilgiri korma sauce, black truffle

Corn-fed Chicken (D)

Tandoori chicken, satin smooth tomato butter broth, fenugreek

Welsh Lamb Rogan Josh

Braised lamb curry, ginger, Kashmiri rogan josh sauce

Pan-fried Seabass

Brown shrimp kedgerree, Malabari ragout, coconut crisps

*All second courses are accompanied  
with pulao rice or nan bread*

(V) Suitable for Vegetarians

(D) Contains Dairy

(G) Contains Gluten

(N) Contains Nuts



### Third Course

Kheer (VE)

Caramelised jaggery rice pudding, cranberries & passion fruit salsa

Clementine Tart (V)(G)

Autumn berries compote, paan masala sorbet

Ice cream or Sorbet (D)

Coffee / Tea and Methai (petit fours) (V)(N)

£6

If you have a special dietary requirement or a particular allergy,  
please let one of our team know.

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