



THE MAHAL 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, gunpowder cracker, watercress

BIBURY TROUT (D)

Amritsari fish pakora, Cheltenham beetroot chutney, samphire

TANDOORI RATAN(D) (SUPPLEMENT- £5)

Chicken tikka, lamb cutlet, king prawn, mint & coriander chutney

SECOND COURSE

WILD MUSHROOM & SPINACH TART (VE)

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

JACKFRUIT & DUM GOBHI BIRYANI (V)

Biryani salan, crispy brown onion crumb, kachumber raita

MURGH BUTTER CHICKEN MASALA (D)

Tandoori chicken, satin smooth tomato butter broth, fenugreek

WELSH LAMB LAAL MAAS CURRY (D)

Braised lamb shoulder north Indian curry, ghee smoked

SKREI COD FISH TIKKA CURRY (D)(N)

Skrei cod, almonds, cashew nuts & white onion gravy, charred asparagus

(All second courses are accompanied with pulao rice or nan bread)



THIRD COURSE

ALMOND & JAGGERY KHEER (V)

Jalebi crisp, pistachio ice-cream

PİNA COLADA (VE)

White rum poached spiced pineapple, coconut sorbet, passionfruit salsa

ICE CREAM OR SORBETS (D)

COTSWOLD CHEESE SELECTION (D)(G) (SUPPLEMENT- £5)

COFFEE / TEA & MITHAI (PETIT FOURS) (V)(N)

£6

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

(D) - contains dairy, (N) - contains nut, (G) - contains gluten,
(V) - suitable for vegetarians (VE) - suitable for vegans