



THE MAHAL LUNCH MENU

TWO COURSES - £20

THREE COURSES - £25

FIRST COURSE – CHOOSE ONE

Samosa chaat (V) (G)(D) - Vegetable parcel, curried white peas, tamarind, pomegranate

Beetroot pakuras (VE) - Beetroot, onion, samphire, chickpea flour, tamarind chutney

Kasoori chicken tikka (D) - Black salt marinated chicken, smoked pimento relish, kuchumber salad

Hiron sheek kebab - Forest of Dean venison mince, bell pepper, rosemary, beetroot coulis

SECOND COURSE – CHOOSE ONE

Kerala vegetable stew (VE) - Winter vegetable stew, mini rice hoppes, coconut snow

Jackfruit & dum gobi biryani (V) - Young jackfruit, cauliflower, fragrant basmati rice, crispy onion, raita

Classic butter chicken masala (D) - Tandoori chicken, satin smooth tomato butter broth, fenugreek

Dalcha gosht - Warwickshire lamb, lentils, fresh curry leaves, ginger, garlic, and tamarind

Meen moilee - Sous vide seabass, mini rice hoppes, coconut snow, classic moilee bisque

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

THIRD COURSE – CHOOSE ONE

Almond and jiggery kheer (V) - Jalebi crisp, pistachio ice cream

Passion colada (VE) - Poached spiced pineapple, coconut sorbet, passionfruit salsa

Ice cream or Sorbets (D)

Cotswold cheese selection (D)(G) (supplement)- **£7**

Coffee / Tea and 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 (G) – contains gluten (V) – suitable for vegetarians (VE) – suitable for vegans