



Lunch Menu

Two courses - £21 or Three courses -£25

First Course (choose one)

SAMOSA CHAAT (VE) (NF) (V) (G)

Vegetable parcel, curried white peas, tamarind, pomegranate.

SPINACH & ONION PAKORA (VE)

Crispy fried spiced spinach and onions, mango coulis. micro amaranth.

CHICKEN TIKKA (D)

Black salt marinated chicken, gunpowder cracker, watercress.

SHIKAMPURI LAMB KEBAB (D) (G)

Minced lamb, garam masala, mint and tamarind.

Second course (choose one)

CAULIFLOWER STEAK (VE)

Tandoori cauliflower, tapioca kichadi, chickpea puree.

MALABAR VEGETABLE CURRY (VE)

Seasonal vegetables, coconut infused gravy, fresh curry leaves.

OLD DELHI BUTTER CHICKEN (D) (N)

Grilled chicken, satin smooth tomato butter broth, fenugreek.

DALCHA LAMB

Warwickshire lamb, lentils, curry leaves, ginger, garlic and tamarind.

KARAKUNDI KING PRAWN (D) (SUPPLEMENT- £3)

Spiced king prawn, coriander seeds, fennel powder.

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

Third course (choose one)

TRES LECHES CAKE (D) (N) (G)

Rose infused milk cake, rose petals, lotus biscuff.

ALMOND & JIGGERY KHEER (VE)

Topped with Jalebi, pistachio ice-cream

ICE CREAM OR SORBETS (D)

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

Cotswold brie, Oxford blue, Rosary ash, Worcester hop

Fresh honeycomb, grapes, celery, pear & ginger chutney, artisan crackers

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

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