

DINNER MENU

STARTERS

Tandoori Chicken Tikka (d)

Tandoori cooked traditional chicken tikka, onion salad, mint chutney

Lamb Seekh (d) } (supplement £5)

Minced lamb kebab, mint chutney, onion salad

Samosa Chaat (d,g)

Spiced potato parcels with tamarind and mint chutney

Amritsari Macchi

Tilapia fish fried with aromatic herbs and spices, ginger tomato chutney

Tangra Prawns (sf) (supplement £5)

Tempura coated crispy prawns with sweet chilli sauce

MAINS

Chicken Chettinad (m)

South Indian style chicken curry cooked with Chettinad spices and coconut

Sea Bass Moilee (d,m)

Pan fried sea bass with masala mash, moilee sauce

Paneer Tikka Masala (d)

Tandoori cottage cheese with tikka masala sauce

Rogan Josh (supplement £7)

Hogget lamb curry flavoured with onion, cinnamon and black pepper

SIDES

Aloo tikki chat • lamb samosa • crispy squid rings £7.50 each

Poppadum with homemade chutney £4.50

Bread basket £8.95 (any two)

Naan butter • plain • cheese • peshwari • paratha

DESSERTS

Bhapa Doi (d)

Steamed mango yoghurt, seasonal berries

Kulfi (n,d)

Choice of Indian ice cream flavoured with mango or pistachio

Chocolate Mousse (d) (supplement £5)

Chocolate mousse, chocolate dust, cardamon cream

Rasmalai (d,g,n)

Chenna cheese dumpling with saffron flavoured milk

3 COURSES £35 | WITH COCKTAIL £40

Please alert our staff if you have any food allergies before you order your meal. All prices are inclusive of VAT.
A discretionary 12.5% service charge will be added to your bill. Allergens: d=dairy, v=vegetarian, g=gluten, m=mustard, n=nuts,
s=soy, c=celery, cr=crustaceans, f=fish, e=eggs, mol=mollusc, l=lupins, se=sesame, s=sulphur dioxide