

Served  
12 noon – 4pm  
Mon - Fri

# LUNCH MENU

**£16.95 per person**

Served with Dal Makhni — slow-cooked black lentils and kidney beans in a creamy tomato and ginger base — and your choice of naan or steamed rice.

## **Starter**

(Choose one)

### **Tiger Prawn Puri**

(Curried tiger prawns served on crisp fried puri)

### **Murg Malai Tikka**

Chicken and ricotta kebabs, gently spiced and grilled

### **Nizami Sheesh**

Chargrilled minced lamb with peppers, coriander, and Scotch bonnet heat

### **Beetroot Cutlets**

Crisp beetroot and potato cakes with tangy raw papaya chutney

### **Bengali Shingara**

Handcrafted Bengali shingara filled with spiced potato and green peas

### **Onion & Kale Bhaji**

Onion and kale fritters with tamarind-beetroot ketchup

## **Main**

(Choose one)

### **Kolapuri Garlic Chilli Chicken\***

Chicken in a spiced coconut sauce with garlic and mustard seeds

### **Punjabi Butter Chicken**

Tandoori chicken in a rich tomato and cashew cream

### **Railway Goat Curry**

Slow-cooked goat curry in a spiced onion-tomato gravy, served with cumin potatoes

### **Lamb Bhuna**

Tender lamb slow-cooked in a thick, spiced tomato and onion gravy

### **Lamb Biryani**

Layered biryani of spiced lamb, served with pomegranate-mint raita  
(served with naan)

### **Malai Broccoli**

Chargrilled broccoli in a creamy malai marinade with subtle spices

### **Shahi Paneer**

Paneer simmered in rich tomato cream with royal spices

\*spicy

#### **Allergy Notice:**

Please inform a member of our staff if you have any food allergies or dietary requirements.

While we take precautions to prevent cross-contamination, we cannot guarantee that any dish is completely free of allergens.