
THALI/GRILLS £16-£18 | 2 COURSES £25 | 3 COURSES £32

SMALL PLATES (COURSE 1)

PAPADI CHAAT Yoghurt ,datterini tomato , pomegranate, mint & tamarind chutney

BOMBAY BHAJI Bombay Bun, rosevale potato, cauliflower& spring peas

MANGALORE BUN & SCOTTISH CRAB SUKHA Fennel seeds & ginger

THALI & GRILLS (COURSE 2)

CANTEEN THALI VEG/CHICKEN £16/FISH £17/LAMB £18

Paneer makhani, dal tadka, raita, papad & pickle

PANEER TIKKA/CHICKEN TIKKA/BROCCOLI £16

Chutney & Bread or Rice.

*(Served with Tandoori Roti/Flaky Flat Bread/Naan/Cumin Rice)

OR

BIG PLATES (COURSE 2)

PALAK ALOO Spinach, fresh ginger & chillies & fenugreek leaves

PANEER MAKHANI Plum tomatoes, cashews, cream, cashews & fenugreek leaves

HOMESTYLE CHICKEN CURRY Star anise, corriander seeds & fennel

BUTTER CHICKEN Plum tomatoes, cashews, cardamom & fenugreek butter

MANGALOREAN FISH CURRY Wild halibut, green mango, ginger, tamarind & coconut

*(Served with Tandoori Roti/Flaky Flat Bread/Naan/Cumin Rice)

SWEET PLATES (COURSE 3)

GULAB JAMUN Saffron infused rabdi cream

MANGO CHEESECAKE Pork gelatin

3 COURSES INCLUDES TEA OR COFFEE

Set lunch is available from 12 midday to 5:45pm, Tuesday to Saturday.

We make every effort to avoid cross-contamination, but cannot guarantee dishes and drinks are allergen-free.

If you have any food related allergies or dietary requirements, please let us know. 12.5% discretionary service

