

Starters

Amritsari tilapia in lightly spiced batter, mint sauce & red onion salad **G**

Chicken tikka marinated in hung yoghurt & royal cumin, mint chutney **L**

Seekh kebab Minced lamb kebab in mixed bell peppers & red onion, mint sauce

Kale & onion fritters with tamarind chutney **Vg**

Shakarkandi chaat Traditional cold 'salad' of sweet potatoes, chickpeas, tamarind, mint & sweet yoghurt, in a pastry basket **V L G**
(Vegan / gluten-free version available on request)

Mains

Patiala fish tomato-based tilapia curry from Punjab

Chicken Chettinad Aromatic diced chicken breast in tomato, onion & coconut masala

Karahi lamb Traditional lamb curry with onions & capsicum

Vegetable biryani Mixed vegetables & aromatic rice, cucumber raita **V L**
(Contains whole spices. Vegan version available on request)

Mixed veg curry Medley of seasonal veggies stir-fried with herbs & spices **Vg**

All mains are served with **steamed rice**.

Desserts

Mango kulfi – Indian mango ice cream on a stick **L**

Ice cream Vanilla or Honeycomb **L**

Sorbet Mango or Passion fruit **Vg**

Two courses £24

Three courses £27

Accompaniments

Channa masala White chickpeas in tangy onion & tomato masala **Vg** £7.95

Tarka daal Red lentils tempered with garlic & cumin seeds **Vg** £7.95

Palak aloo A classic Indian side of spinach & potatoes **Vg** £7.95

Papadums & chutneys £4.95

Black pepper, plain & flavoured papadums, homemade chutneys

Naan **G L** £4.75

Butter tandoori roti **G L** £4

Tandoori roti **G** £4

Prices include VAT @ current rate.

A 12.5% discretionary service charge will be added to your bill.

Some of our dishes may contain or have been in contact with nuts.

Please let your waiter know of any allergies or dietary requirements. Fish may contain small bones.

We use local suppliers whenever possible and support the local economy.