

Indian Set Menu

Cobra Premium Beer 330ml £3.90 | 660ml £6.30

STARTER

Chatpata Tikka * **Med-Hot**

Chicken Breast | Chilli-Coriander Pesto | Yoghurt

Gosht Ki Seekh * **Med**

Char-Grilled Lamb | Tamarind | Mint Yoghurt

Dill Ki Mahi * **Med**

Salmon | Dill Leaves | Fennel | Yoghurt Marinade

Palak Pudine Ki Tikki (v) **Med-Hot**

Spinach | Mint | Green Peas Galletes | Chilli-Coriander Sauce

MAIN

Jhinga Malai * **Med**

Prawns | Turmeric | Coconut Milk

Mangalorean Chicken * **Med**

Chicken Breast | Mustard Seeds | Dry Coconut | Curry Leaves

Apricot Lamb * **Med**

Diced Lamb Leg | Cream | Apricots | Straw Potatoes

Kadai Paneer (v) * **Med**

Indian Cottage Cheese | Bell Peppers | Onion-Tomato Sauce

All main courses served with choice of rice

Basmati | Pilau | Jeera | Pea | Brown

SIDE

Buttered Naan £2.00

Garlic Naan £2.00

Paratha £2.00

Onion Bhaaji * £3.50

Raita * £1.50

Gobi Matar * £4.00

Mixed Vegetable Curry* £4.00

Jeera Aloo * £4.00

Vegetable Samosas £3.50

Papadum Basket * £2.50



DESSERT

Gulab Jamun *

Fried Reduced Milk Balls | Pistachio | Clotted Cream

Gajar Ka Halwa *

Carrot | Raisins | Cream | Pistachio | Crème Fraîche Ice Cream

Two courses ~ £25.95 | Three courses ~ £30.95

All dishes Halal. * – Gluten Free. (v) – Vegetarian.

Nut Allergy – all items listed may contain traces of nuts. If you have any concerns please contact your waiter.

The menu price is per person and is inclusive of VAT at the current rate. All items are subject to availability.

Kindly note that all our dishes are freshly prepared on the premises & may take up to 20 minutes per course to prepare.