



Set Dinner Menu

£19 for 2 courses, £22 for 3
Served Mon – Sun, 5 to 6pm, 9pm onwards

STARTERS

Char-grilled broccoli, spiced almond flakes and rose petals (v)
Indo-Chinese chilli paneer with garlic and soy (v)
Tandoori lamb fillet, smoky raita
Madras hot shrimp pepper fry, curried yoghurt

MAINS

Tandoori subz saag - tandoori root vegetables in spinach sauce, pilau rice (v)
Banana leaf wrapped sea bass with mango coconut chutney, masala rice flakes
Tandoori chicken breast with fennel & coriander, korma sauce, pilau rice
Grilled pork ribs with chilli and honey glaze, curried yoghurt, masala mash

Black lentils and stir-fried greens for the table

DESSERTS

Sorbet or ice cream selection of the day
Saffron poached pear, lemon thandai sorbet (vegan)
Sticky ginger toffee pudding, garam masala ice cream

Prices include VAT @ 20%. **We do not levy service charge for tables of up to 8 people.** Allergen information available on request. Please inform one of our team of your specific allergy or dietary requirement when ordering. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. We import all our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot.