



## Set Lunch Menu

£16 for 2 courses, £19 for 3  
Served Mon – Sun, 12 to 5pm

### STARTERS

*Hot and sweet cauliflower with chilli and apricot (vegan)*  
*Samosa chaat - Punjabi vegetable samosas, curried chickpeas, chutneys (v)*  
*Chicken leg hariyali tikka, labna, pomegranate*  
*Grilled pork ribs, chilli and honey glaze, curried yoghurt*

### MAINS

*Stir-fried baby aubergines, coriander sauce, pilau rice (v)*  
*Keralan pollock moilee curry, steamed rice*  
*Tandoori chicken breast with fennel & coriander, korma sauce, pilau rice*  
*Hyderabadi style lamb biryani with 24 month aged basmati rice*

### DESSERTS

*Sorbet or ice cream selection of the day*  
*Mango cardamom kulfi, mango salad*  
*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.*