

Set Lunch Menu

£20 for one dish, £5 supplement for 2 courses, £10 supplement for 3 courses

Ceviche of sea bream with mango, nigella and pomegranate (gf) (df)

Palak patta chaat - spinach & carom fritter, yoghurt, tamarind and coriander chutney (v)

Hyderabadi style stir-fried baby aubergine with sesame tamarind sauce (n) (df)

Banana leaf wrapped char-grilled sea bream, curried yoghurt (gf)

Char-grilled pork ribs with chilli and honey glaze

Chettinadu style chicken legs with coconut and curry leaf (gf)

Char-grilled lamb fillet with mint chilli korma (n)

Main course served with pilau rice, cucumber raita and yellow lentils for the table

DESSERT

Sorbet or ice cream selection of the day

Carrot halwa treacle tart, cinnamon ice cream

Spiced pistachio cake with peanut ice cream (n)

Selection of English farmhouse cheeses from Neal's Yard served with quince chutney and Peshwari naan (n) (£6.50 supplement)

(v) Vegetarian (n) Contains nuts (gf) Cluten free (df) Dairy free