



Mon - Fri / 12 to 5pm  
£16 for 2 courses / £19 for 3

## STARTERS

HOT & SWEET CAULIFLOWER chilli and apricot (vg)  
INDO-CHINESE CHILLI PANEER garlic and soy (v)  
CHICKEN LEG TIKKA red Rajasthani soola spices  
KOORG STYLE DOUBLE-COOKED PORK BELLY gem cup

## MAINS

MASALA UTTAPPAM artichoke podimas, lentil sambhar & chutney (vg)  
KERALA BOATMAN'S HADDOCK CURRY steamed rice  
TANDOORI CHICKEN BREAST fennel & coriander, bay leaf and pepper sauce  
TANDOORI BARNESLEY LAMB CHOP corn and yoghurt sauce, pilau rice

## DESSERTS

SORBET OR ICE CREAM selection of the day  
MALAI KULFI honeycomb crumble  
GINGER TOFFEE PUDDING cinnamon ice cream





READY IN 15 MINUTES OR LESS

Mon - Fri / 12 to 3pm,

12.00 for any dish + 1 side

## MAINS

CHETTINADU STYLE MUTTON CURRY

PUNJABI KURCHAN CHICKEN LEG CURRY

TANDOORI SUBZ SAAG tandoori root vegetables in spinach sauce (v)

BANANA LEAF WRAPPED SEA BASS coconut & green mango chutney, masala rice

KOORG STYLE DOUBLE COOKED PORK BELLY, kokum berries, curried yoghurt

KALE & QUINOA KOFTA tomato lemon sauce

## SIDES

24 HOUR SIMMERED BLACK LENTILS

PUNJABI STYLE CURRIED CHICKPEAS

SPINACH STEM PORIYAL with coconut and curry leaf

POTATO PARATHA / GARLIC NAAN / PESHAWARI NAAN (n)