

Lunch Prix Fixe

2 courses £18 | 3 courses £21 | available 11.30am - 2.30pm (last orders) Mon to Fri

APERITIVO sparkling

Lychee Rose Bellini

rose liqueur, lychee, prosecco 7.8

Aperol Spritz

aperol, soda water, prosecco 7.8

STARTERS small plates

Kali mirch chicken GF

cardamom, crushed black pepper, raita

Kale papri chaat V

crispy kale, wheat crisps, yoghurt, imli

Mango cumin salmon GF

turmeric, mango, ginger, royal cumin

Galouti kebab V

seasonal vegetables, cardamom, minted cheese

Beef seekh kebab GF

aged beef, chapli spices, pomegranate

MAINS comfort food

Chicken saagwala GF

tandoori spices, chicken thigh, tempered spinach

Laal maas lamb GF

slow cooked lamb leg, red chilli, yoghurt, cloves

Malai kofta V GF

paneer & seasonal vegetable dumplings, fenugreek

Baigan mirch ka salan V GF DF

aubergine steak, stuffed pepper, salan sauce

Prawn moilee GF

South Indian spices, lime leaf coconut sauce

mains served with a choice of rice V GF DF or naan V

DESSERT sugar & spice all V

Custard tart

strawberries, 'gulab' rose drizzle

Kulfi mango GF OR pistachio GF N

traditional ice cream on a stick

Chocolate cake GF

served with vanilla ice cream

V **vegetarian** GF **gluten free** DF **dairy free** N **nuts**

Dishes may have been in contact with nuts or contain traces of other allergens. Let your server know of any allergies or specific dietary requirements. A 12.5% discretionary service charge will be added to your bill.