

DINNER SET MENU

£70 per person (Minimum 4 guests)

All dishes are served on the table for everyone to share.

APPETIZERS

POPPADOMS

Served with mint-coriander chutney and mango chutney

STARTERS

CHILLI PANEER (G, M, SO)

Wok tossed crispy fried paneer, assorted peppers, bullet chillies

PAHADI MURGH TIKKA (M, Mu)

Chargrilled chicken tikka, fresh spinach, creamy yogurt, mint and coriander

DELHI SAMOSA CHAAT (G, M, Mu, Se)

Khasta samosa, sweet yoghurt, chana masala, tamarind chutney

GILAFI SEEKH KEBAB (M, Mu)

Mince lamb skewers studded with assorted peppers, cooked in the clay oven

MAIN COURSES

BUTTER CHICKEN (M, N)

Chicken tikka simmered in a creamy nutty tomato gravy

ROYAL DUM GOSHT HANDI (M)

Slow braised lamb, cooked using the traditional dum method

PALAK PANEER (M)

Creamy spinach and cottage cheese with aromatic spices

DAL MAKHNI (M)

24 hour simmered creamy black lentils, flavoured with Garlic and fenugreek

GUNPOWDER POTATOES (M, Se)

Baby potatoes tossed with bold gun powder spice, curry leaves and sesame

ACCOMPANIMENTS

Saffron Pulao Rice (Ve) | Butter naan and Garlic Naan (M, G) | Roti (G) | Cucumber and pomegranate Raita (M)

DESSERTS

ROYAL CHOCOLATE DOME (M, N, E, SO)

Roasted hazelnut praline and fine biscuit layers encased in a delicate cocoa velvet shell

Ce - Celery | Cr - Crustaceans | E - Egg | F - Fish | G - Gluten | L - Lupin | M - Milk | Mo - Molluscs | Mu - Mustard
N - Nuts | P - Peanuts | Se - Sesame | So - Soya | Su - Sulphites

A discretionary 10% service charge will be added to your bill.

Please advise a member of the team if you have any allergies, we may need to be aware of.

All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present.

Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.