

GROUP LUNCH SET MENU

£45 per person

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

STARTERS

SHANGHAI CAULIFLOWER (G, So)

Crispy fried cauliflower, tossed with home-made chilli and soy sauce

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

Khasta samosa, sweet yoghurt, chana masala, tamarind chutney

PAHADI MURGH TIKKA (M, Mu)

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

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

PANCHRATAN DAL (M)

Mixed lentils tempered with ginger - garlic, cumin and chillies

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) | Cucumber and pomegranate raita (M)

DESSERTS

GULAB JAMUN WITH VANILLA ICE CREAM (M, N, G)

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.