

# - LUNCH MENU -

## Starters - Choose one:

Shakargandi Tikki [V]

Seasoned sweet potato disc, topped with tamarind, date and mint chutney

Tandoori Paneer [V]

Tikka of moist Indian cheese, with a touch of mustard and rock salt

Surmai Salmon

Dill leaf infused succulent Scottish Salmon, grilled in our tandoor oven with a mustard drizzle

Pakora Fritters [VE]

Onion, spinach & potato fritters - crisp and kicking with flavours

Malai Tikka

Tender grain fed chicken in coriander root and cream cheese marinade

## Mains - Choose one:

Accompanied with either a choice of Rice/Nan

Jaipuri Chicken 

Chef's speciality spicy curry

Sambar [VE]

Southern Indian lentil curry with squash drumsticks, carrots, curry leaves, tamarind and jaggery

Keralan Fish Curry

A speciality curry with coastal based spices, coconut, mustard and fragrant curry leaves

Butter Chicken

A popular dish, flavoured in a rich tomato gravy

Diwani Handi

A classic masala lamb curry

Paneer Butter Massalla [V]

Golden Indian paneer in a rich tomato base sauce with fengreek leaves and a touch of cream

## Desserts - Choose one:

Heartwarming Carrot Halwa Pudding in crunchy filo pastry

Trio of artisan ice cream: vanilla, chocolate and honeycomb

2 Course £14 - 3 Course £17

[VE] Vegan [V] Vegetarian  Spicy

Please speak to your server for allergen information.

Dishes may contain traces of allergens/nuts despite our persistent efforts.

Shots may be found in game dishes.

Prices include VAT. A discretionary service charge of 12.5% will be added.