



SUMMER SIPS & BITES MENU ~ £40
TUE ~ SUN (1PM ~ 5PM) MAX 6 GUESTS

STARTERS —
(SELECT ANY THREE)

GOL GUPPA ~ MIX SPROUTS (V)
Spiced tangy water, wheat bubble, chickpea

ALOO ~ RAGDA (V)
Potato, dry peas, tamarind, pomegranate

DABELI ~ PINWHEEL (V)
Potato, sesame, pomegranate

PRAWNS ~ GHATI MASALA
Peanut, sesame, pink prawns

CRISPY ~ CHICKEN
Harissa chutney, black pepper, pickled chilli

KEEMA ~ PAO SANDWICH
Mutton mince, fenugreek, brioche

DRINKS —
(SELECT ONE 90MIN)

Sparkling Wine Italy ~ Prosecco - NV Ruggeri, Argeo, Prosecco

GIN ~ QUEST KAMAT - Sip smith, Rosemary, Black Olives

BEER - Kingfisher, Lager 33cl

LASSI - Rose & Lychee

SHARING ADD ONS:

ROTISSERIE ~ MASALA FISH £18
Sea bream, lemongrass, sambal

CHICKEN ~ KALA MASALA £20
Bone marrow sauce, burnt spices, pink salt

CHICKEN ~ BIRYANI £24
Yoghurt, fried onion, basmati rice, cashew

LAMB OSSO BUCCO ~ BIRYANI £26
Slow-cooked, saffron, potato, cashew

AMRITSARI CHHOLE ~ KULCHA (V) £18
Pickle, chickpeas, stuffed bread

TRUFFLE BERRIES ~ PULAO (V) £22
Morels, stone fungus, fried onion

Last orders at 4:30pm.

Please speak to your server for allergens information.
Dishes may contain traces of allergens/nuts despite our persistent efforts.
Prices include VAT. A discretionary service charge of 15% applies.