



LINNER MENU ~ £30
TUE ~ SUN (1PM ~ 4PM) MAX 6 GUESTS

BELLINI / GIN & TONIC / LASSI
(ADD £5)

STARTERS —
(SELECT ONE)

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

CAULIFLOWER ~ STEAK (V)
Tomatoes, soya, chilli, honey

WILD ~ PRAWN
Mustard, honey, chickpeas, curry leaf

SALMON ~ TIKKA
Avocado, garlic, mint, chutney

BALCHAO ~ CHICKEN
Goan, papaya, harissa

MAINS —
(SELECT ONE)

AMRITSARI CHOLE ~ KULCHA (V)
Pickle, chickpeas, stuffed bread

PANEER ~ MAKHANI (V)
Cottage cheese, tomato, fenugreek

PRAWNS ~ MOILEE
Coconut, shallots, curry leaf

BUTTER ~ CHICKEN
Vine tomato, Kashmiri chilli, yoghurt

LAMB ~ BARBAT
Burnt spices, boneless, garlic

SERVED WITH TADKA DAL, STEAMED RICE

DESSERTS —
(SELECT ONE)

ANJEER ~ KHEER
Figs, kulfi, rice pudding

PINEAPPLE ~ COCONUT (VG)
Coconut, jaggery, chutney

CHOCOLATE ~ BERRIES
Cherry, mousse, meringue, chilli

SHARING ADD ONS:

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

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

CHICKEN ~ BIRYANI £22
Yoghurt, fried onion, basmati rice, cashew

LAMB OSSO BUCCO ~ BIRYANI £24
Slow-cooked, saffron, potato, cashew

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.