



**SET LUNCH**  
(2 COURSES £25 ~ 3 COURSES £30)  
(1 ~ 4 PM)

**STARTERS** —   
(SELECT ONE)

**ALOO ~ TIKKI (V)**  
crispy potato, tamarind, pomegranate

**WILD ~ PRAWN**  
mustard, honey, chickpeas, curry leaf

**SALMON ~ TIKKA**  
kokum beetroot garlic, coconut, chutney

**CHICKEN ~ PEPPER FRY**  
green peppers, mustard, beans

**MAINS** —   
(SELECT ONE)

**PALAK ~ PANEER (V)**  
cottage cheese, spinach, fenugreek

**MANGALORE ~ FISH**  
stone bass, coconut, tamarind

**BUTTER ~ CHICKEN**  
vine tomato, Kashmiri chilli, yogurt

**LAMB ~ BARBAT**  
burnt spices, boneless, garlic

**SERVED WITH TADKA DAL, STEAMED RICE & BREAD**

**DESSERTS** —   
(SELECT ONE)

**CARROT ~ ORANGE**  
heritage carrot, cake, cashew

**PHIRNI ~ RASPBERRY**  
clarified butter, rice, sorbet

**PINEAPPLE ~ COCONUT (VG)**  
coconut, jaggery, chutney

**SORBET (VG)**  
mango passionfruit, coconut

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 13% applies.