



SET LUNCH

(2 COURSES £25 ~ 3 COURSES £30)
(Tuesday – Friday, 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 peppercorn, mustard, beans

MAINS —

(SELECT ONE)

PALAK ~ PANEER (V)

Cottage cheese, spinach, fenugreek

MANGALORE ~ FISH

Stone bass, coconut, tamarind

BUTTER ~ CHICKEN

Vine tomato, Kashmiri chilli, yoghurt

LAMB ~ BARBAT

Burnt spices, boneless, garlic

SERVED WITH TADKA DAL, STEAMED RICE & BREAD

DESSERTS —

(SELECT ONE)

CARROT ~ HALWA

Heritage carrot, rabdi, pistachio

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.