



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 ~ 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.