



NON-VEGETARIAN

STARTERS

MURGH TIKKA

Traditionally spiced and marinated chicken thigh, chargrilled on the robata (M) (Su)

ROBATA CHOPS

British grass-fed lamb chops, marinated in aromatic spices (M) (Su)

PALAK PATTA CHAAT

British marsh samphire & crispy spinach leaves. Chilli, coriander, sweet yoghurt, mint & tamarind chutney (M) (G) (Su)

CHILLI PANEER

Sweet, spicy, tangy Indian cheese tossed with bullet chillies, onions and peppers (M) (G) (Su) (So) (Ce)

MAIN COURSE

MURGH MAKHNI

Tandoori chicken tikka, buttery tomato sauce, fenugreek & cream (M) (N) (Su)

KARAHI GOSHT

British lamb wok cooked with peppers & onions, tomatoes & freshly roasted spices (M) (Su)

MADHU'S MAKHNI DAL

24 hours slow-cooked black lentils, butter, tomato, fenugreek & cream (M) (Su)

METHI ALOO GOBI

Potato & cauliflower, cooked with fresh fragrant fenugreek (Su)

BREAD BASKET & PILAU RICE (G) (M) (Su)

DESSERT

GAJAR KA HALWA & BADAM KULFI

Warm carrot pudding, and almond kulfi served together for a classic Indian dessert duo (G) (M) (N)



£10 SUPPLEMENT FOR A GLASS OF
LAURENT-PERRIER ROSÉ/BRUT

VEGETARIAN

STARTERS

CHILLI PANEER

Sweet, spicy, tangy Indian cheese tossed with bullet chillies, onions and peppers (M) (G) (Su) (So) (Ce)

PALAK PATTA CHAAT

British marsh samphire & crispy spinach leaves. Chilli, coriander, sweet yoghurt, mint & tamarind chutney (M) (G) (Su)

MALAI BROCCOLI & ASPARAGUS

Chargrilled, broccoli & asparagus with a cream & cardamom marinade (M) (Su)

VEGETABLE SAMOSA

Crisp flaky pastry, spiced potato & peas (G) (Su)

MAIN COURSE

KARAHI PANEER

Stir-fried Indian cheese, peppers & onions in a wholesome masala (M) (Su)

BAINGAN KA BHARTHA

Char-smoked aubergine mash, cooked with onion, cumin & green peas (Su)

MADHU'S MAKHNI DAL

24 hours slow-cooked black lentils, butter, tomato, fenugreek & cream (M) (Su)

METHI ALOO GOBI

Potato & cauliflower, cooked with fresh fragrant fenugreek (Su)

BREAD BASKET & PILAU RICE (G) (M) (Su)

DESSERT

GAJAR KA HALWA & BADAM KULFI

Warm carrot pudding, and almond kulfi served together for a classic Indian dessert duo (G) (M) (N)



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VEGAN

STARTERS

PALAK PATTA CHAAT

British marsh samphire & crispy spinach leaves. Chilli, coriander, vegan sweet yoghurt, mint & tamarind chutney (G) (Su) (So)

ACHARI GOBI

Grilled cauliflower, marinated in Indian pickling spices (Su) (So) (Mu)

MASALA MOGO

Crispy fried cassava chips tossed in chilli & garlic (Su)

VEGETABLE SAMOSA

Crisp flaky pastry, spiced potato & peas, served with tamarind chutney (G) (Su)

MAIN COURSE

BHINDI MASALA

Fried okra, onions, roasted cumin & a blend of spices (Su)

BAINGAN KA BHARTHA

Char-smoked aubergine mash, cooked with onion, cumin & green peas (Su)

TARKA CHANNA DAL

Split yellow lentils, turmeric, garlic, cumin & red chilli (Su)

METHI ALOO GOBI

Potato & cauliflower, cooked with fresh fragrant fenugreek (Su)

ACCOMPANIMENTS

VEGAN CUCUMBER & CARROT RAITA (So)

MATAR PILAU RICE (Su)

TANDOORI ROTI (G)

DESSERT

MANGO PASSIONFRUIT CHEESECAKE

A decadent plant-based cheesecake with mango, topped with passionfruit gel (Su) (So) (G)



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