

SUNDAY SET MENU

£14-95 P/P



STARTERS

Chapli Kebab

Chapli kebab is a popular Kashmiri dish made with minced lamb seasoned with a blend of spices and shaped into round patties before being shallow-fried until crispy.

Popcorn Chilli Chicken

Made with succulent pieces of popcorn chicken stir-fried with onions, peppers, garlic, and sweet chili sauce.

Galouti Kebab

flavourful indian kebab made with minced lamb that has been marinated in a blend of spices and tenderizers, then shaped into patties and grilled until golden brown

Onion Pakora

Indian snack made with a mixture of sliced onions, coated in a spiced chickpea flour batter and deep-fried until crispy and golden brown.

MAIN COURSES

Murgh Makhani

Murgh makhani, also known as butter chicken, is a popular North Indian dish made with tender chicken marinated in yogurt and spices, cooked in a creamy tomato-based sauce and finished with a dollop of butter.

Methi Murgh

Chicken pieces cooked in a fragrant and flavourful sauce made with fresh fenugreek leaves, onions, tomatoes, and a blend of aromatic spices.

Goan Coconut Lamb

Tender lamb pieces cooked in a creamy coconut sauce, seasoned with aromatic spices like cumin, coriander, and turmeric and finished with tamarind juice

Saag Aloo

Spiced new potato cooked with spinach, fresh fenugreek and spring onion

Vegetable Sambhar

Vegetables and lentils cooked in south Indian style Saag Aloo

Saffron Pilau Rice

Assortment of Breads

£14.95 PER PERSON

£7.95 CHILDREN UNDER 10

UNDER 5'S EAT FOR FREE

*This traditional family dining style from the homes of south asia is a great way to enjoy a delicious meal, alongside your favourite people. We will serve each dish at the table for all diners to share.
Minimum 2 people to share. T&Cs apply**