

LUNCH MENU

Spiced chick peas, wheat crisps, mint and tamarind chutneys and sweetened yoghurt topped with pomegranate

(or)

Tandoor skewered ground chicken supreme marinated with garlic, paprika, cheese, black cumin and mixed peppers

(or)

Tender lamb cutlets with ginger, turmeric, malt vinegar, crushed peppercorns and dried mint; chilli yoghurt dip

*Sommeliers choice: Savia Viva blanco 2010 Macabeo or
High Altitude Malbec 2010, Mendoza, Argentina*



Grilled paneer with a filling of mint chutney, marinated in yoghurt, turmeric, garlic and royal cumin; rocket and micro cress salad

(or)

Diced kingfish simmered in a tangy sauce of shallots, tomato, mustard and curry leaves, finished with coconut milk

(or)

Boneless chicken with ginger, browned onions, tomato and ground spices; finished with fresh fenugreek leaves

Served with:

Baby potatoes and okra with tomato, chilli and chaat masala

Black eyed beans flavoured with garlic, cumin and fresh coriander

Steamed basmati rice

Naan / Minced vegetable naan

Sommeliers choice: Brookfields Pinot Gris 2010 N.Z or Garnacha 2009 Aragonia Spain



Warm dumplings of unsweetened reduced milk with pistachio

(or)

Fennel and ginger ice cream with stewed apricots

Two courses **£18.50** / with wine **£28.50** (for a maximum of 6 people)

Three courses **£21.50** / with wine **£31.50** (for maximum of 6 people)

Tasting Menu **£28.00** / with wine **£38.00**

Wine served in 125ml measures

All prices are inclusive of Vat / an optional service charge of 12.5%