

WEEKEND LUNCH MENU

£35 per person

NON VEGETARIAN

Rajasthani Churi Chat

Indian street food, with sweet & tangy chutneys

Coconut & Chilli Seabass

with coconut & fresh chilli glaze, dehydrated black olives & salmon roe salsa

Chicken Tikka Hasnu

royal kebab with a complex spice mix

Hyderabadi Lamb Biryani

slow-cooked saffron rice with aromatic lamb morsels

Goan Green Chicken Curry

succulent chicken curry with fresh green herbs, toasted spices & coconut

Served with:

Raj Aloo, Hyderabadi Dal Katli, Beetroot Raita

Naan

Chocolate Rasmalai

70% valrhona dark chocolate tart with Rasmalai & homemade rabri ice cream

VEGETARIAN

Rajasthani Churi Chat

Indian street food, with sweet & tangy chutneys

Tandoori Paneer Tikka

Homemade cottage cheese & pickle marinade

Grilled Portobello Mushroom

stuffed with smoked & pickled aubergine

Jerusalem Artichoke & Parsnip Biryani

caramelized artichokes & parsnip slow-cooked with fragrant rice

Vegetable Kofta Curry

vegetable dumplings stuffed with prunes and served in a saffron and roasted cashew nut sauce

Served with:

Raj Aloo, Hyderabadi Dal Katli, Beetroot Raita

Naan

Mango Kulfi

Menu is offered for entire table only. Minimum order 2 guest, maximum 8 guests. Available Saturday and Sunday 12pm – 2.30 pm. 13.5% discretionary will be added to your final bill. All prices include VAT

Customers with nut allergies / intolerances eating in our restaurants do so entirely at their own risk. Please notify the server about any dietary requirements / allergies before ordering