



## EARLY BIRD MENU

Two Courses £19.95 pp | 12:30 - 16:00 Sunday Only

### STARTERS

#### Onion Bhaji

Onions dipped in gram flour batter & spices, deep-fried until crispy. Served with homemade chutney.

#### Vegetable Samosa Chaat

Flaky pastry stuffed with spicy potato & pea's mixture, served with mint and tamrid chutney. 1

#### Trio of Chicken

Trio of Guru's all time favourite - Malai kebab, chicken tikka, Hara Murgh served with mint pesto chutney. 7,10

#### Murgh Tikka

Boneless chicken pieces are coated with a spicy marinade and then grilled to perfection. 7

#### Desi Chicken Pakora

Fried chicken marinated with Indian whole spices, dusted with rice flour serve with spicy Goan peri-peri chutney. 1

#### Gilafi Kebab

A delicacy of lamb mince kebab cooked on skewers with Indian spice overcoat with fresh peppers and onions.

#### Ajwaini Jhinga (£2.50 supplement)

Jumbo prawns marinated in Kashmiri chilli & carom seeds served with avocado Koshimbiri. 2,7

### MAINS

#### Butter Chicken

One of the most iconic modern Indian cuisine creations - aromatic golden chicken pieces in an incredibly creamy tomato & cashew paste curry sauce, flavoured with dried Fenugreek. 7,8,10

#### Dum ka Murgh

A delicacy from the Awadhi cuisine of India - chicken tikka is slow-cooked under pressure (Dum) to reveal the seductive flavours. 7,10

#### South Indian Chilli Garlic Chicken

Chicken tikka cooked with onion, tomato, garlic, mustard seeds and curry leaves. 7,10

#### Lamb Roganjosh

Rich lamb curry flavoured with clarified butter & aromatic spices, ginger powder & garam masala. 7

#### Bhuna Lamb

Lamb cooked with whole spices & chopped onions in a tomato-based sauce, infused with fresh coriander. 7,8

#### Prawn Jalfrezi (£2.50 supplement)

Tiger prawns with onions, peppers & tomato, flavoured with carom seeds. 2,4

#### Goan Seafood Curry (£2.50 supplement)

Prawns, fish & mussels cooked in fresh coconut milk, infused with delicious fragrant Goan spices. 2,7,10

#### Nizami Handi

Mixed vegetables cooked in a tomato & onion based gravy, infused with a blend of classic Indian spices.

All mains served with:  
Choice of steamed rice or pulao rice, and;  
Choice of plain naan or garlic naan.

#### Menu Terms & Conditions:

A discretionary 10% service charge will be added to parties of 6 or more.

Some of our dishes contain nuts & dairy products -

Please ask your server if you have any food allergy issues.

#### Allergen Content:

1. White Gluten 2. Crustaceans 3. Fish 4. Egg 5. Peanuts  
6. Soya Beans 7. Milk 8. Nuts 9. Celery 10. Mustard  
11. Sesame Seeds 12. Sulfur Dioxide 13. Lupin 14. Molluscs