



## **lunch menu - available 12.30pm - 3pm**

### **starters**

#### **onion bhaji | £6.95**

onions in a batter of gram flour and spices, deep-fried until crispy, served with homemade chutney (gf,nf,v)

#### **kala chana samosa chat | £6.95**

black chickpea masala topped with yogurt, tamarind and mint chutney (1,7)

#### **chilli paneer | £7.95**

crispy fried paneer tossed with onion, bell pepper and a tangy, spicy sauce (6,11,nf)

#### **punjabi chicken tikka | £8.95**

boneless chicken thigh marinated in a blend of yogurt and aromatic spices (7,10,gf)

#### **'chicken 65' | £8.95**

crispy fried chicken tossed in a fiery blend of south indian spices, curry leaves and green chillies (7,10,11,nf)

#### **kakori kebab | £10.95**

hand-pounded tender minced lamb kebab marinated in aromatic spices and saffron (7,8,gf)

#### **ajwani jhinga | £10.95**

tiger prawns marinated in a mix of spices with carom seeds, battered and deep-fried (2,4,10,gf,nf)

### **mains**

*each served with steamed rice & baby naan*

#### **dilli butter chicken | £17.95**

marinated chicken simmered in a rich velvety tomato and cream gravy infused with aromatic spices and a touch of butter (7,10,gf)

#### **chicken kadhai | £17.95**

chicken simmered in a spicy tomato and onion-based gravy with a medley of bell pepper and onion, finished with a blend of traditional kadhai spices (7,10,gf,nf)

#### **hyderabadi chicken dum biryani | £18.95**

marinated chicken cooked to perfection in a blend of aromatic spices, layered with fragrant basmati rice (7,gf,nf)

#### **lamb roganjosh | £18.95**

rich lamb curry flavoured with clarified butter and aromatic spices, ginger and garam masala (7,gf,nf)

#### **lamb kadhai | £18.95**

lamb simmered in a spicy tomato and onion-based gravy with a medley of bell pepper and onion, finished with a blend of traditional kadhai spices (7,10,gf,nf)

## **lamb bhuna | £18.95**

succulent lamb pieces cooked in a rich, spiced gravy of onion and tomatoes (7,gf)

## **lucknowi gosht pulao | £21.95**

classic awadhi delicacy dish featuring tender lamb, cooked with aromatic basmati rice infused with sweet spices (7,8,gf)

## **prawn jalfrezi | £23.95**

tiger prawns stir-fried with colourful bell peppers, onion and tomatoes in a bold, spicy gravy (2,4,7,10,gf)

## **vegetarian mains**

*each served with steamed rice & baby naan*

### **veg biryani | £13.95**

marinated vegetables cooked with aromatic basmati rice infused with homemade indian spices (7,gf,nf)

### **dhaba dal | £13.95**

yellow lentils tempered with with ghee, cumin, garlic and fresh coriander (7,gf,nf)

### **paneer butter masala | £15.95**

paneer in a creamy tomato, onion and fenugreek gravy (7,10,gf)

## **thali**

*a traditional indian meal served on a single platter with a variety of dishes*

### **vegetarian | £18.95**

starter, paneer, seasonal veg, potatoes, pulao rice, baby naan and dessert (1,7,8,10)

### **non-vegetarian | £18.95**

starter, chicken, lamb, lentil, pulao rice, baby naan and dessert (1,7,8,10)

### **bread**

**butter naan - £3.95**  
(1,nf)

**garlic naan - £4.25**  
(1,nf)

**peshwari naan - £4.75**  
(1,8)

**cheese chilli naan - £4.95**  
(1,nf)

**keema naan - £4.00**  
(1,nf)

**tandoori roti - £3.00**  
(1,nf)

### **rice & sundries**

**steamed rice - £3.50**  
(nf,gf,v)

**pulao rice - £4.50**  
(7,nf,gf)

**egg fried rice - £4.50**  
(1,3,nf)

**lemon rice - £4.50**  
(1,3,10,nf)

**cucumber raita - £4.95**  
(7,10,gf,nf)

**chips - £3.50**  
(nf,gf)

### **desserts**

**mango kulfi - £6.95**  
homemade indian ice-cream with mangoes (7,8)

**gulab jamun - £6.95**  
fried cheese ball soaked in sticky sugar with ice-cream (1,7,8)

**ferrero cheesecake - £6.95**  
rich and creamy cheesecake with a delightful chocolate-hazelnut twist (1,7)

**chocolate brownie - £6.95**  
served with ice-cream (1,7)

#### **menu terms & conditions:**

if you have any questions or particular dietary requirements or intolerances, please advise us and we shall do our utmost to offer you alternatives. whilst we do all to accommodate our guests and food intolerances, we are unable to guarantee that our dishes are totally allergen-free.

#### **information & allergen content:**

1. white gluten 2. crustaceans 3. egg 4. fish 5. peanuts  
6. soya beans 7. milk 8. nuts 9. celery 10. mustard  
11. sesame seeds 12. sulfur dioxide 13. lupin 14. molluscs

gf - gluten free nf-nut free v-vegan