



Lunch Menu

MON - FRI : 12PM TILL 3PM

12.95 per person



Starters

Veggie Pakoda v

Crunchy fritters of spinach, fenugreek leaves, onion, cauliflower and coriander seeds.

Chicken Pakoda

Tender chicken breast delicately flavoured with cumin, garlic and batter fried.

Aloo Tikki v

Traditional homemade spiced potato fritters flavoured with cumin, ginger and coriander.

Chicken Frankie Roll D G

A well-loved street food from *Old Bombay*. Skewer-roasted chicken rolled in fried paratha bread.

Mains

Dal Tadka v

Orange-yellow lentils, with the red of tomatoes and the green of coriander flavoured with cumin, garlic and whole red chillies. Pure comfort food!

Chana Masala v

Chickpeas satisfyingly prepared with rustic spices in the traditional Punjabi style with onions and tomatoes.

Chicken Korma D

A dish created in the kitchens of the old Mughal emperors — tandoori chicken in a rich sauce of coconut and cream balanced with exquisite spices.

Mysore Lamb +2

Originating in the palaces of old South Indian royalty, this lamb and potato dish is simmered in rich coconut milk flavoured with hints of green chillies.

Madras Potatoes v

A hot and delightful dish of spiced potatoes and tossed with sun-dried herbs, cumin, *Guntur* chilli flakes and a sprinkling of fresh coriander.

Paneer Butter Masala D

Cooked on a cast iron skillet, these chunks of cottage cheese are submerged in a buttery tomatoey sauce.

Chicken Bhuna D

Tender chicken infused with spices, tomatoes, onions, and chillies, cooked in hot oil for rich, thick, and flavourful delight.

Lamb Rogan Josh +2

Tender lamb cooked at intense heat with a heady combination of spices in a sauce of tomatoes and Kashmiri chillies. Packed full of flavour!

SERVED WITH

Saffron Basmati Rice v

Jeera Fried Rice v +1.50

Mushroom & Pea Rice v +1.50

Plain Naan v G

Garlic Coriander Naan v G +1.50

Mango Peshwari Naan v G +2.50

Extras

Poppadums & Dips v

Two *poppadums* with spiced onions & mango chutney. 4.95

Masala Chips v

Crispy golden potato chips with flavour and spice. 3.95

House Raita D

Creamy Greek yogurt meets zesty red onion, elevated by herbs and spices. 2.95

Laal Pyaaz v

Zesty red onion, vibrant green chilli, tangy lemon, and a kick of red chilli powder. 3.95

Green Apple Pickle v

Pickled in-house for four weeks with mustard seeds and curry leaves. 3.50

Mango & Lime Pickle v

Blends the tangy flavour of limes with the sweetness of tropical mango. 2.50

Desserts +3

Gulab Jamun D G

Soft, delicious milk solid dumplings soaked in rose flavoured sugar syrup. Served warm with vanilla ice cream.

Luxury Ice Cream D

Made from Scottish milk and double cream — *Vanilla, Wild Strawberry, Coconut, Honeycomb*.

V - Vegan | D - Contains Dairy | G - Contains Gluten

If you have any allergies or dietary requirements, please speak to your server before placing your order.

TERMS & CONDITIONS APPLY