

# kutir

कुटीर

## Set Lunch

£35 (1 – 4pm)



(select one)

### Classic G&T

London Dry, Indian Tonic

### Bahaar

Zesty Orange, Orange & Elderflower Tonic

### Bagiya

Lemon Drizzle, Grapefruit & Rosemary  
Tonic, Cucumber

### Sariska

London Dry, Sweet Vermouth, Sweet Basil,  
Lavender, Ginger, Activated Charcoal



## STARTER

(select one)

### Aloo Tikki ~ Honey Yoghurt

Crispy potato cake, tamarind, mint chutney

### Cauliflower ~ Textures

Samosa, pickle, chutney

### Prawns ~ Masala

Roscoff onion, coconut, sesame, peanut

### Quail Naan ~ Truffle

Masala scrambled egg, mince, oil

Please speak to your server for allergens information. Standard measure of 30ml gin used.

Dishes may contain traces of allergens/nuts despite our persistent efforts.

Price includes VAT. A discretionary service charge of 15% applies.

## MAIN

(select one)

### Aubergine ~ Salan

Peanut, sesame, curry leaf

### Paneer ~ Makhani

Cottage cheese, vine tomato, Kashmiri  
chilli

### Sea Bass ~ Neelgiri

Pan-seared, jaggery, curry leaf

### Chicken Tikka ~ Masala

Vine tomato, fenugreek, Kashmiri chilli

Served with Tadka Dal, Steamed  
Rice & Breads



(Add for £5)

## DESSERT

(select one)

### Chocolate ~ Banana

Valrhona chocolate, chilli, soil

### Date Pecan ~ Cinnamon

Kulfi, caramel, pistachio

### Sorbet ~ Granita

Mango passionfruit, ginger beer