



Set Lunch Menu

12pm to 5pm

2 course £15 · 3 course £18

Starters

Crab & Cod Cake

Calcutta spiced crab and beetroot cake
with raisin

Jodhpuri Kachori Chaat

Spiced onion dumplings, curried chickpeas,
chutney medley (v)

Tandoori Paneer Tikka

Coriander chutney and pickled onion (v) (gf)

Indo-Chinese Chicken Wings

Soy, homemade chilli garlic sauce

Mains

Kokum Crusted Sea Bream Fillet

Masala mash (gf)

Stir-fried Baby Aubergine

Hyderabadi salan sauce (vegan) (gf) (n)

Aloo Gobhi

Punjabi cauliflower & potato curry, lemon rice
(vegan) (gf)

Lamb Rogan Josh Shepherd's Pie

Voted Time Out - The 100 Best Dishes in
London (gf)
(Supplement of £5)

Desserts

Carrot Ginger Toffee Pudding

Banana ice cream

Malai Kulfi on a Stick (gf)

Sides

House Black Dal (v) (gf) 5.00

Stir-fried Seasonal Greens,

Garlic & Cumin (ve) (gf) 6.75

Garlic or Plain Naan, Roti 3.50

Chicken Tikka & Cheese Naan 5.00

Peshwari Naan 5.00

Rice: Steamed or Pilau (gf) 3.00

Turmeric & lemon rice 4.00

(gf) Gluten-free (df) Dairy-free (v) Vegetarian (ve) Vegan (n) Contains nuts

Allergen menus available on request.

We do not levy service charge for tables up to 8 people.

Prices include VAT at prevailing rate. Please inform one of our team of your specific allergy or dietary requirement when ordering. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. We import all our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot.