

kutir

कुटीर

Linner Menu

£35 (1 – 6pm)

DRINKS

(select one ~ add £5)

Classic G&T

London Dry Gin, Indian Tonic

Glass of Wine (125ml)

Dourthe *Sauvignon Blanc* /
Humberto Canale *Malbec*

Indian Lager

Mango Lassi



STARTERS

(select one)

Aloo Tikki ~ Honey Yoghurt (V)

Crispy potato cake, tamarind, mint chutney

Cauliflower ~ Textures (V)

Samosa, pickle, chutney

Prawns ~ Masala

Roscoff onion, coconut, sesame, peanut

Quail Naan ~ Truffle

Masala scrambled egg, mince, oil

Chicken ~ Harissa

Dried lemon, red chilli, palm vinegar

MAINS

(select one)

Plantain ~ Korma (V)

Raw banana, cashew, capsicum

Truffle ~ Khichadi (V)

Rice lentil kedgeree, wild mushroom, raita

Sea Bass ~ Neelgiri

Pan-seared, jaggery, curry leaf

Chicken Tikka ~ Masala

Tomato, fenugreek, Kashmiri chilli

Goat ~ Green Peppercorn

Slow-cooked, fennel, yoghurt

Served with Tadka Dal,
Steamed Rice & Breads



DESSERTS

(select one ~ add £5)

Chocolate ~ Peanut

Valrhona ganache, crumble, hazelnut

Cassata ~ Rose

Cranberry, Jelly, pink peppercorns

Sorbet ~ Granita

Mango passionfruit, ginger beer

Please speak to your server for allergens information. Standard measure of 25ml gin used.

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

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