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Indian Food, Made Unforgettable.

Frontier

As we ease into longer days and slower
evenings, we're bringing together two essentials
of relaxed dining: the unmistakable flavour of tandoor
and the comfort of a cold pour.

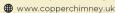
Rooted in the tradition of grills from
Undivided North India and tailored for summers,
Frontier Evenings is our way of serving legacy
with summer classics.

Your choice of
Tandoor Grill, paired
with 2 Half Pints
£18*

Monday to Friday | 3 PM to 6 PM



7% discretionary service charge will be added to your bill | All prices are inclusive of VAT*





Tandoor Grills

(Choose any One)

Roast Paneer Tikka ®

Cottage cheese marinated in whole roasted spices and pepper infused yoghurt, grilled in our tandoor oven

Chutney Fish

Sea bass marinated in our green mint and lemon chutney, chargrilled in tandoor

Chargrilled Chicken Tikka ®

Chicken marinated in yoghurt with Amritsari spices, red chillies, amchoor and Himalayan black salt

Butter Chicken Wings 🔊 🔊

Chargrilled chicken wings tossed in makhani sauce

Reshmi Malai Chicken ®

Lightly marinated in hung yoghurt and cream, delicately flavoured with white pepper and cardamom

Lamb Seekh Kabab

Skewe<mark>red minced lamb ka</mark>babs infused with hand-pounded spices, fresh coriander and 'Pipli' or long pepper

Beer

Cobra Lager / IPA, Half Pint