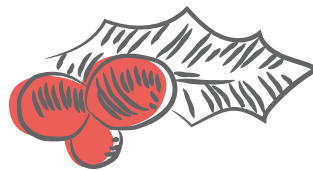




Poppadums with Homemade Chutney

Mustard

£38 per person



PLATED STARTERS

Paneer Thetcha

Dairy, Peanut

Paneer coated in a fiery green chilli, garlic thetcha spice mix

Hara Kebabs & Sweetcorn Relish

Dairy, Gluten

Spinach, peas & potato kebabs, sweetcorn relish

Chana Sev Dahi Poori Chaat

Dairy, Gluten

Crispy puris filled with black chickpeas, sweet yoghurt and tangy chutney

PLATED MAINS AS A THALI

Paneer Lababdar

Dairy, Nuts

Paneer in a rich onion-tomato curry

Aloo Gobi

Dairy

Punjabi favourite of cauliflower & potatoes with cumin seeds & ginger

Lasooni Palak

Dairy

Pureed spinach, tempered with ghee, cumin seeds & lots of chopped garlic

SERVED WITH _____

Dal Makhani

Dairy

Rich & creamy slow-cooked whole black lentils & red kidney beans

Mixed Kadhai Vegetables

Vegetables cooked in an Indian wok with robust spices, tomatoes, onions and peppers

Rice, Naan

Dairy, Gluten

DESSERT

Gajar Halwa with Pistachio Ice Cream

Dairy, Nuts

Carrots cooked in ghee with milk, served warm with pistachio ice cream

-Mild • -Medium • -Spicy • -Vegan • -Vegetarian

