



£35 per person

Includes a bottle of Cobra or a glass of wine

STARTERS

Chef's choice

Kale & Onion Bhaji (V)

classic onion bhaji made with kale and coriander,
served with ginger and tamarind chutney

Vegetable Samosa (VD)

with a coriander and mint sauce

Saffron Tikka

marinated overnight in a saffron spice mix. Choose from chicken or paneer (D)

MAINS

choose a main from the selection below. All mains served with Tarka Daal

Half Tandoori Grilled Baby Chicken

cooked on the bone, for maximum flavour

or

Tandoor-Baked Chashni Aubergine (V)

whole baby aubergine, char-roasted in a traditional clay oven
served with our authentic curry sauce

Tarka Daal (V)

north Indian five lentils vegetarian daal

SIDES

all mains served with...

Pilau Or Plain Rice

Tandoori Baked Naan (D)(E)(V)(G)

DESSERTS

Specially Made Vanilla Ice Cream With Malai Kulfi (D)(V)

Allergens: Please ask a member of staff about your meal composition when you place your order.
(V) Vegetarian (D) Dairy (G) Gluten (F) Fish (P) Peanuts (N) Nuts (S) Soya (E) Eggs