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Graduation Special  
CLASS OF 2026  
4 course set menu  
£25 per person  
(minimum of two guests)

Enjoy a complimentary glass of Prosecco or  
Prosecco Zero with this menu.

Available from 6th July - 17th July



V: Vegetarian but may contain egg VG: Vegan VGA: Can be made Vegan on request GF: Gluten Free SE: Contains Sesame  
SO: Contains Soy MO: Contains Mollusc N: Contain Nuts D: Contains Dairy C: Contains Crustaceans A: Contains Alcohol  
M: Contains Mustard E: Contains Egg F: Fish CE: Contains Celery ⌘: Medium ⌘⌘: Hot

We make every effort to avoid cross-contamination but cannot guarantee dishes and drinks are allergen-free. If you have food-related allergies or dietary requirements, please speak to your server for allergens information. Dishes may contain traces of allergens like Nuts, Gluten, and Dairy despite our best efforts. Menu prices and items are subject to change without prior notice. An additional 10% service charge will be added to your bill. Please ask if you wish for it to be removed.

## TO START

### Variety of Poppadoms Tray

Crispy poppadoms served with mint chutney, yogurt chutney, date & tamarind chutney, and our famous garlic chilli chutney. (GF, D, CE, SO V, VGA)

## STARTER

### Canteen Special Small Plates - Choose one per person

#### Paneer Chilli Fry

Dakwala's special Indo-Chinese paneer stir-fried with trio peppers in a hot garlic sauce. (V, SO, CE, D)

#### Sweet Chilli Cauliflower

Crispy golden-fried cauliflower tossed with chilli, garlic and curry leaves, served with ginger sweet chilli sauce. (V, VG, SO, CE)

#### Crispy Soft-Shell Crab £3 supplement

Soft-shell crab marinated, lightly battered, and deep-fried until perfectly crisp. (SF, M, C)

#### Kashmiri Lamb Chops ∅ £3 supplement

Succulent lamb chops marinated with Kashmiri spices and cooked in the tandoor. (GF, D, M)

#### Fenugreek Chicken Tikka

Classic boneless chicken marinated in yogurt and tandoori spices, served with garden salad and mint sauce. (GF, D, M)

#### Temple Aloo Tikki Chaat

Crispy potato patty served over curried chickpeas with sweet yogurt and homemade chutneys. (V, D, GF)

## MAINS

### Canteen Special Curries - Choose one per person

#### Prawn Moilee £3 supplement

A Bombay coastal delicacy of prawns cooked in a light coconut curry with turmeric, curry leaves, and coastal spices. (GF, SF, M)

#### Paneer Tikka Lababdar

Chargrilled paneer tikka cooked in a rich, velvety tomato and butter sauce - a true Old Delhi classic. (D, V, GF)

#### Old Delhi Butter Chicken

A legendary Punjabi favourite. Boneless chicken thighs cooked in onion-tomato masala with cream, butter, winter greens, and whole spices. (GF, D)

#### Lamb Rogan Josh £3 supplement

Tender lamb slow-cooked with aromatic Kashmiri spices in a rich onion and tomato gravy. (GF, D)

#### Canteen Veg Curry

Seasonal mixed vegetables cooked in a tangy-sweet tomato and onion masala with vinegar, jaggery, fennel, and Nigella seeds. (V, VG, GF)

#### Chicken Saag Wala ∅

A legendary Punjabi dish. Boneless chicken thighs cooked with onion-tomato masala, winter greens, cream, butter and whole spices. (GF, D)

## SIDES

### For the table to share

#### House Special Black Daal

Slow-cooked black lentils in a creamy plum tomato sauce with fenugreek. (V, D, GF)

#### Saffron Pulao Rice

(V, VG, GF)

#### Butter Naan (D, E)

GF and Vegan alternative available, ask your server

## SWEET DISH

#### Sago Kheer Brûlée

Silky tapioca pearl pudding delicately infused with cardamom, finished with a crisp caramelized brûlée topping. (D)



Full allergen key overleaf.