D|A|K|W|A|L|A



30 Oct - 8 Nov
2026

DIWALI MENU

3 courses	4 courses
£29.95pp	£34.95pp

Minimum of 2 people.
All guests at the table must take the same menu.
Surcharges apply to selected dishes as indicated.

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

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.

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PRE-STARTER

Mini Poppadoms & Chutney
Served with an assortment of house chutneys (V, D, SO, CE, VGA, M)

STARTERS

Choose one per person

Vegetarian Momos
Steamed vegetable momos served with chutney. (V, D)

Chicken Momos
Steamed chicken momos served with chutney.(D)

Dahi Balla Papdi Chaat chilled
Crisp papdi, chilled yoghurt, sweet and tangy chutneys,and aromatic chaat spices.
(V, D)

Kale & Spinach Patta Chaat
Crispy kale and spinach pakoras with yoghurt, chutneys, and aromatic chaat spices (V, D)

Goan Chicken Cafreal
Chicken marinated in a vibrant Goan green herb, garlic and chilli masala.

Lamb Shami Kebab
Delicate minced lamb kebabs, traditionally spiced and pan-seared. (D)

MAINS

Choose one per person

Paneer Methi Malai
Paneer cooked in a rich, creamy yellow gravy with aromatic fenugreek and Punjabi spices.
(V, M , D, GF)

Burrata Lababdar
Creamy burrata served with a rich and silky Lucknow-style lababdar gravy.
(V, D, GF)

Mushroom Matar Masala
Mushrooms and green peas cooked in a rich yellow masala gravy.
(V, VGA, D, GF)
(Can be made vegan on request).

Old Delhi Butter Chicken
Tandoori chicken finished in a rich, buttery tomato gravy,inspired by the flavours of Old Delhi.
(D, GF)

Chicken Kali Mirch
Chicken tikka in a delicate white gravy with yoghurt, black pepper, kasuri methi and Lucknow-style korma spices.(D, GF)

Lamb Shank Nihari Curry
£4 Surcharge
Slow-cooked lamb in a rich and aromatic nihari gravy, topped with fresh ginger, chilli and crispy brown onions. (M, GF)

SIDES

For the table to share

House Black Daal
(V, D, GF)

Aloo Gobhi
(V, VG, GF)

Saffron Pulao
(V, VG, GF)

Cucumber Raita
(D)

Garlic Naan
(V, D, E)
or
Roti (V, VG)

DESSERT

Gajar Halwa & Chai Tea
Traditional Indian carrot pudding, slow-cooked with milk and cardamom.
(V, D)