

ACCOMPANIMENTS

SWEET FINISH

Alongside the meal

STEAMED RICE	4
Fragrant, fluffy white rice. (Ve)	
PULAO RICE	4
Aromatic basmati rice with ghee and whole spices. (V)	
PEAS PULAO	5
Basmati rice with green peas, ghee and spices. (V)	
CHALER ROTI	3.5
Two gluten-free traditional rice flour flatbreads. (Ve)	
PARATHA	4
Flaky layered flatbread, crisped with ghee richness. (V)	
BUTTERED BABY POTATOES	5.5
Baby potatoes sautéed in garlic herb butter, finished with panch phoron spice. (V)	
CABIN FRIES	4
Golden fries dusted with our house spice blend. (Ve)	
CUCUMBER & MINT RAITA	2.5
Yoghurt with cucumber, mint, cumin and sea salt. (V)	
BENGALI SALAD	3
Seasonal salad with cucumber, tomato, onion and kasundi dressing. (Ve)	

To conclude

TANTARA FIRNI	6
Chef's saffron and rose rice pudding from old Bengal, sprinkled with pistachio and topped with soft coconut bonbons, served chilled. (V) (N)	
KOMOLA MOUSSE	6
Caramelised spiced orange reduction folded through a light cream mousse, finished with cake rusk crumbs. (V)	
NOLEN GUR CHEESECAKE	7
Creamy baked vanilla cheesecake, finished with warm date palm jaggery caramel. (V)	

We make every effort to avoid cross-contamination, however we cannot guarantee that dishes and drinks are allergen-free. Dishes containing nuts cannot be made nut-free, as nuts are a core ingredient.

An optional 10% service charge is added to your bill. All service charge is shared amongst the team.

(V)	(S)
Suitable for vegetarians	Spicy

(Ve)	(N)
Suitable for vegans	Contains nuts

PRE-THEATRE & EARLY EVENING

£18 PER PERSON • TWO COURSE MENU

Available Monday - Friday • 5pm-6.15pm

Choose one Bazaar Plate, one Cabin Favourite.
Includes Steamed Rice & Bengal House Daal for the table.

BAZAAR PLATES

Chinatown Devil (Ve)
Club Cheese Toastie (V)
Calcutta Onion Bhaji (Ve)
Malai Kebab
Kolkata Chicken Chop
Tangra Chilli Chicken
Cabin Fish Cutlet

CABIN FAVOURITES

Kosha Bhuna + £2 supplement
Calcutta Chicken Korma (N)
Chicken Tikka Masala (N)
Dhaka Jalfrezi
Chingri Malai + £2 supplement
Paneer Kalia (V)
Niramish Vegetable Bhuna (Ve)