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Set Lunch

MENU





Set Lunch Menu

2 COURSES | 38.50 PER PERSON
3 COURSES | 47.50 PER PERSON
choose one from each course

Starters

ONION BHAJI (V)
Onion and samphire coated with gram flour and spices (9)

CHICKEN TIKKA KEBAB
Chicken thigh in a classic tandoori marinade (4, 12)

PRAWN MASALA
Tiger prawns, masala sauce, sesame & chilli dust (4, 5D, 11)

RAGDA PATTICE (VG)
Spiced potato cakes, curried chickpeas, blueberries, chutneys & yogurt (1A, 4)

Sides

Served family-style to the table

GUNPOWDER CHIPS
Salt & Chilli Masala Fries

YELLOW LENTILS
Tempered yellow lentils with cumin, garlic & fresh coriander

PLAIN/BUTTER NAAN (1A, 4, 7)

BASMATI AND PILAU RICE

Mains

PANEER & CORN SAAG (VG)
Spinach, dill & fenugreek puree, paneer, sweetcorn kernels & browned garlic (4)

BUTTER CHICKEN
Chicken poached in a fragrant creamy tomato sauce (4, 12)

MUSHROOM MATAR (VG)
Portobello mushrooms and petits pois in a spiced onion tomato masala (4)

MURGH TIKKA MASALA
Chicken tikka, fenugreek, smoky onion tomato sauce (4, 12)

Desserts

CHOCOLATE TEMPTATION CAKE
Served with nut crumble and chocolate ice-cream (1A, 3A, 3B, 3C, 4, 7, 10)

RASPBERRY & WHITE CHOCOLATE CHEESECAKE
Served with homemade berry coulis (1A, 3A, 3B, 3C, 4, 7, 10)

SORBET SELECTION (V)
Assortment of sorbets - please ask your server for today's selection

Allergens

1 Gluten (A-Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley, F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin
V Vegan, VG Vegetarian, GF Gluten-Free