

LUNCH

£18 per person

Served until 2.30pm Monday to Thursday and until 4.30pm Friday to Sunday
(Please choose one from each section)

**£2 supplement applies to lamb and seafood dishes*

STARTERS ①

ONION PALAK BHAJIS (V) (GF)

Thinly sliced onions coated in spiced batter, fried until golden and crisp

SWEET POTATO CHAAT (V) (GF)

Roasted sweet potatoes with tamarind and yoghurt

VEGETABLE SAMOSA CHAAT (V) (SU)

Punjabi samosas layered with spiced chickpeas and chopped onions

PUNJABI CHICKEN TIKKA (GF) (MU)

In a chilli, cumin, garlic and ginger marinade

SEEKH KEBAB KYBRIA (GF) (MU)

**additional £2; Dairy-free option available*

Home-ground marinated lamb with peppers, herbs and spices

SERVED with your choice of **PULAO RICE** (V) (GF)
or **PLAIN NAAN** (V) (GF) plus **CREAMY BLACK LENTILS** (to share) (V) (GF) (SU)

MAINS ①

MALABAR KING PRAWN (V) *additional £2

Vibrant Keralan curry with coconut and mustard

OLD DELHI-STYLE BUTTER

CHICKEN (GF) (MU) (N)

Smoked chicken tikka in aromatic butter-based tomato and cream sauce

LAMB ROGAN JOSH (GF) (DF) *additional £2

An Anglo-Indian favourite born from India's railway kitchens. Diced lamb and baby potatoes in a coconut, curry leaf and mustard seed sauce

Home Stories

EGG CURRY MASALA

Eggs simmered in a rich onion and tomato masala, finished with fragrant spices

BENGALI CHICKEN CURRY (MU)

Tender chicken cooked with mustard, onions, tomatoes and spices

SARDINE BHUNA (V)

Sardines cooked with onions, cherry tomatoes and spices in a rich bhuna masala

DABBA WRAPS ① 12

Fresh Roomali roti rolled with salad greens, served with chutney and gunpowder chips

SPICY CHICKEN TIKKA (V) (MU)

PANEER TIKKA (V) (GF)

🌿 Spicy | (V) Suitable for vegetarians | (V) Suitable for vegans | (N) Nuts/Peanuts | (F) Fish | (GF) Gluten Free | (DF) Dairy Free | (SO) Soy | (SE) Sesame | (L) Lupin | (E) Egg | (MU) Mustard | (SU) Sulphites | (C) Crustacean | (M) Mollusc

① Some ingredient(s) may come from facilities handling other allergens. Please ask a member of staff for more information. Our dishes may contain trace elements of nuts, gluten and dairy.

CHEF'S CHOICE THALIS ①

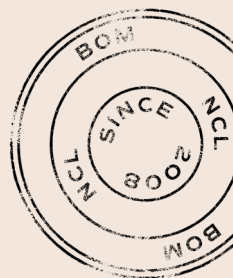
Lunch platter with papads, samosa, yellow daal, poriyal, steamed rice, plain naan and a choice of main dish from below

VEGETARIAN THALI (V) 13.95

**vegan option available*

CHICKEN THALI 14.95

LAMB THALI 15.95



DABBAWAL™