

PRE-THEATRE

£19.50 per person

Menu available from Sunday–Friday, 5.00–6.15 pm
(Please choose one from each section)

**Additional £2 supplement to lamb & seafood dishes*



STARTERS ①

MANGO BHEL PURI (V) (N)

Puffed rice and potato sev tossed with onion and pomegranate seeds

CHICKEN CHILLI FRY (GF) (DF) (MU)

Shredded chicken tossed with julienned peppers, onions and a hint of black pepper

SEEKH KEBAB KYBRIA (GF) (MU)

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

Home-ground marinated lamb with peppers, herbs and spices

JAFFRANI SALMON (GF) (MU) **additional £2*

In a honey, dill and saffron marinade

ONION PALAK BHAJIS (V) (GF)

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

SMOKED BROCCOLI (V) (GF)

Marinated with spices and cream cheese, sprinkled with chilli flakes and microgreens

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

MAINS ①

PANEER MAKHANI MASALA (V) (GF) (N) (SU)

Indian cottage cheese in a rich, buttery tomato-cashew nut sauce

MALABAR KING PRAWN (GF) (E) (MU) **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

RAILWAY LAMB CURRY (GF) (MU) **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

ALOO KEEMA MATAR

Minced meat cooked with potatoes and peas in a rich spiced masala

Selected wines £18.50 per bottle

(Regular price £24-£26)

SAUVIGNON BLANC *Chile* (V)

MERLOT *South Africa*

PINOT GRIGIO ROSÉ *Italy* (V)

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🌶️ 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 | (M) Mollusc
(SU) Sulphites | (C) Crustacean

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