

LUNCH MENU

(Mon-Fri 12-4pm)

Poppadums & selection of chutneys to start (v)

STARTERS *(choose 1)*

Onion Bhaji (v)

Crispy battered fritters made of gram flour, onions & herbs

Chicken Chaat

Chicken breast pieces tossed in onions, tomatoes, cucumber, lemon juice & tangy spices

Vegetable or Meat Samosa

Filo pastry parcels with either vegetable or minced lamb filling

MAIN COURSE *(choose 1)*

Chicken Tikka Masala

Chicken tikka pieces cooked in a rich tomato & yoghurt sauce enhanced with mixed spices & finished with fenugreek and a dash of cream

Chicken Karahi

Medium dry spiced chicken with peppers tossed in an iron karahi (wok)

Lamb Rogan Josh

Tender lamb cooked in a rich curried tomato gravy with mild de-seeded chillies

Vegetable Dhansak (v)

A Parsi inspired dish of mixed vegetables cooked with lentils, spices & cumin

Green Vegetable Curry (v)

Spicy Goanese green curry made with vegetables & a blend of freshly ground coriander, curry leaves & chillies

ACCOMPANIMENT *(choose 1)*

Steamed Basmati Rice

Naan

Plain, buttered or garlic

£19.95 p/person

(plus 10% s/c)