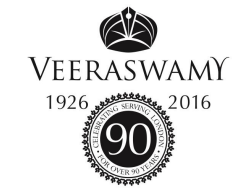


Special Sunday Lunch
Prix Fixe - 2 Courses - £32.50 ; 3 Courses - £37
 (served with your choice of basmati rice or naan)



Starters

Anglo-Indian Mulligatawny Soup ~ lentil soup, pepper, lemon, spices – from our 1926 menu!	8.00
Coronation Chicken Salad ~ mango mayonnaise	10.00
Soya Keema Bori Samosa ~ curried soya mince, traditional recipe from hyderabad	9.50
Mini Dosa ~ chettinad potatoes, coconut chutney	9.00
☞ Chana Bhatura ~ a sunday favourite - chickpea curry and fluffy poori	10.00
Crab Cake - flaked crab, ginger, chilli and fresh lime	13.50
Raj Kachori ~ regal street food, large wheat poori filled with goodies, splashed with chutneys	12.00
☞ Khada Bhaji Pav ~ spiced crumbled potato & vegetables, buttered homemade bread	9.00
Chandni Paneer Tikka ~ moonlight tikka, homemade organic paneer, white spices, silver leaf	11.00
☞ Angara Chicken Tikka~ fiery spices, smoked with garam masala and mace - boneless chicken thigh	11.00
☞ Kheema Ghotala on Toast ~ parsi style lamb mince with egg	11.50
Venison Mutta Kebab ~ kerala venison and quail scotch egg with tamarind glaze	11.50

Mains

Lampreis ~ a curious sri lankan culinary creation with dutch influences, once described as a "gourmet's picnic" is wrapped in a banana leaf and it's considered a delicacy - lemongrass & cinnamon flavoured rice with chicken thigh curry, mini crab cake, venison kebab, pineapple curry	26.50
Malabar Monkfish Curry - monkfish in a subtly spiced coconut and green mango sauce with turmeric	25.00
☞ Travancore Prawn Curry ~ with coconut and kokum flowers- a recipe from central kerala	28.50
Half Tandoori Chicken ~ chicken breast, traditional marinade	21.50
Bori Chicken Biryani ~ full of flavour and spice – aged basmati rice, chicken thigh pieces infused with mild spices	25.00
☞ Chicken Makhani ~ chicken thigh in a classical delhi sauce - slow cooked caramelised onion and tomato	21.50
☞☞ Murgh Nimbu Dopiazza ~ from hyderabad, chicken thigh, slow cooked in a fiery sauce with fragrant lime, tomato, caramelised onion, royal cumin	21.50
☞ Kashmiri Rogan Josh ~ lamb knuckles, sundried kashmiri spices, saffron, cockscomb flower	28.50
Tandoori Raan ~ welsh lamb shank, slow tandoor cooked, off the bone, served with garam masala infused cashew sauce	28.50

☞ medium spicy ☞☞ chilli hot

Vegetarian Mains

Veeraswamy Platter ~ paneer hara pyaaz, chettinad roast potatoes, hyderabad dal & subz kofta	22.00
☞ Paneer Hara Pyaaz ~ homemade organic paneer with spring onion, guntoor chilli, royal cumin	20.00
Subz Kofta ~ crushed rounds of fresh seasonal vegetables in a delicate sauce of almond milk and coconut	20.00

Sides

	<i>Charged Extra</i>
Saag Lasooni fresh spinach leaves tempered with garlic & cumin	6.50
Chettinad Roast Potatoes garam masala infused baby potatoes, tossed with curry leaves, shallots	6.50
Fresh Pineapple Curry coconut milk, turmeric, curry leaves	10.00
Hyderabad Dal melange of 4 lentils, with green mango	5.75
Steamed Basmati Rice	4.25

Breads

Naan	4.25
Tandoori Roti bread with wholewheat flour	4.25
Speciality Bread Basket chef's choice of 3 breads of the day	11.50

Dessert

£8.50 each
Kaala Jaam large black gulab jamun with vanilla ice cream
Mandarin Sorbet
Chocolate Kulfi
Coconut and Lemongrass Panacotta with fruit salsa
Jalebi with Rabdi crispy lattice swirls with indian clotted cream

Coffee, Tea, Infusion

Cafetiere (per person)	4.00
Espresso	4.00
Pot of Assam, Darjeeling	5.00
Pot of Jasmine, Camomile or Peppermint	4.50
Infusions - Lemon, Mint, Ginger	4.50

Chef: Uday Salunkhe

We have a splendid private dining room which seats up to 22. Please ask a manager to show it to you.

We regret that we are unable to serve customers with peanut allergy / intolerances at our restaurants.

We cook extensively with nuts & there could be cross-contamination.

We are therefore unable to advise that any dish is nut-free. We are unable to accept liability as a result of this.

Service is discretionary but a recommended 12.5% will be added to your bill, all of which is distributed to our staff. All prices include VAT. Major credit cards accepted. No Cheques accepted. **No intrusive or flash photography please.**

Minimum spend £35 per head, including drinks