

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

**Starters**

<b>Crab &amp; Ginger Soup</b> - with shredded white crab meat	8.00
<b>Mango &amp; Avocado Salad</b>	10.50
<b>Mini Dosa</b> ~ traditional vegetables stuffing, coconut chutney	11.00
<b>Raj Kachori</b> ~ regal street food, large wheat poori filled with goodies, splashed with chutneys	12.00
🍴 <b>Khada Bhaji Pav</b> ~ spiced crumbled potato & vegetables, buttered homemade bread	11.00
<b>Kasturi Paneer Tikka</b> ~ layered with white spices, tandoor cooked	11.00
🍴 <b>Chana Bhatura</b> ~ a sunday favourite - chickpea curry and fluffy poori	11.00
🍴 <b>Angara Chicken Tikka</b> ~ fiery thigh tikka, smoked with garam masala	11.00
🍴 <b>Kheema Ghotala on Toast</b> ~ parsi style lamb mince with egg	11.50
<b>Venison Mutta Kebab</b> ~ kerala style venison and quail scotch egg with tamarind glaze	11.50

**Mains**

<b>Malabari Monkfish Curry</b> ~ monkfish in a subtly spiced coconut and green mango sauce with fresh turmeric	24.50
🍴 <b>Kodumpalli Prawn Curry</b> ~ with coconut and kokum flowers- a kerala house boat speciality	28.00
<b>Half Tandoori Chicken</b> ~ chicken breast, traditional marinade	21.00
<b>Bori Chicken Biryani</b> ~ full of flavour and spice – aged basmati rice, chicken thigh pieces infused with mild spices	23.50
<b>Chicken Makhani</b> ~ chicken thigh in a classical delhi sauce	21.00
🍴🍴 <b>Murgh Hara Pyaaz</b> ~ chicken thigh pieces, spring onion, guntoor chilli, royal cumin	21.00
🍴 <b>Kashmiri Rogan Josh</b> ~ lamb knuckles, sundried kashmiri spices, saffron, cockscomb flower	28.00
<b>Tandoori Raan</b> ~ welsh lamb shank, slow tandoor cooked, off the bone, served with garam masala infused cashew sauce	28.00
🍴 <b>Paneer Mirchi Makhani</b> ~ organic homemade paneer and peppers in a classical delhi sauce	18.50
<b>Subz Hara Kofta</b> ~ crushed rounds of fresh fenugreek leaves, green beans and fresh garden peas in a delicate sauce of almond milk and coconut	18.50
<b>Vegetarian Crescent Platter</b> ~ paneer mirchi makhani, telangana gobhi aloo, dal paalak, subz hara kofta	21.00

**Sides**

<b>Saag</b> <i>fresh spinach leaves tempered with garlic &amp; cumin</i>	6.50
<b>Telangana Gobhi Aloo</b> <i>cauliflower and baby potatoes tossed with chilli, coconut and curry leaves</i>	6.50
<b>Bhindi Dopyaza</b> <i>okra with caramelised onion</i>	6.50
<b>Fresh Pineapple Curry</b> <i>coconut milk, turmeric, curry leaves</i>	9.00
<b>Dal Paalak</b> <i>slow cooked yellow lentils, with baby spinach</i>	5.75
<b>Cucumber Raita</b>	5.50
<b>Steamed Basmati Rice</b>	4.25
<b>Breads</b>	
<b>Naan</b>	4.25
<b>Tandoori Roti</b> <i>bread with wholewheat flour</i>	4.25
<b>Speciality Bread Basket</b> <i>chef's choice of 3 breads of the day</i>	11.50

🍴 medium spicy    🍴🍴 chilli hot

**Desserts**

<b>Kaala Jaam</b> <i>large black gulab jamun with vanilla ice cream</i>	9.25 each
<b>Mandarin Sorbet</b>	
<b>Chocolate Kulfi</b>	
<b>Vattallapam</b> <i>coconut and palm sugar brulee</i>	
<b>Jalebi with Rabdi</b> <i>crispy lattice swirls with indian clotted cream</i>	

**Coffee, Tea, Infusion**

<b>Cafetiere (per person)</b>	3.50
<b>Espresso</b>	3.75
<b>Pot of Assam, Darjeeling</b>	4.75
<b>Pot of Jasmine, Camomile or Peppermint</b>	4.50
<b>Infusions - Lemon, Mint, Ginger</b>	4.50

Chef: Uday Salunkhe

**Minimum Spend of £40 per person.**

**We regret that we cannot advise customers with nut allergy / intolerances to eat our food at our restaurants. This is because all our dishes can contain traces of nut. We are therefore unable to advise that any dish is nut-free. We cook extensively with nuts.**

**There could be accidental cross-contamination from cooking oils, utensils or nut particles.**

**Therefore customers with nut allergies / intolerances eating in our restaurants do so entirely at their own risk.**

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 at current rate. Major credit cards accepted. No Cheques accepted. No intrusive or flash photography please.