



## INDIAN DINING

### LUNCH SET MENU

ONLY FOR £20 PER PERSON ON ALL DAYS

**TO BE TAKEN BY ENTIRE TABLE  
FOR MAX GROUP UP TO 8**

#### STARTERS

*(Choose One Per Person)*

##### CHICKEN TIKKA (D, M)

Chicken Breast, Greek Yoghurt, Kashmiri Chillies, Garam Masala, Mint & Coriander Chutney

##### CHICKEN LOLLIPOP

Chicken Nibbles, Chilli Garlic & Tomato Chutney, Curry Leaf

##### SAMOSA CHANA CHAAT (G,D)

Veg. Samosa, Chickpeas, Mixed Chutney, Yoghurt

##### HARA PYAAZ, ALOO & PALAK KE BHAJIYE (SU, N)

Spring Onion, Potato & Spinach Fritters, Perilla seed & Peanut Chutney

#### MAINS

*(Choose One Per Person)*

##### BHANGJEERA CHICKEN

Tender Chicken Thighs, Bhangjeera (Perilla Seeds), Onion & Tomato

##### MASALA BUTTER CHICKEN (D, N, M)

Chicken Tikka, Tomato, Cashew Nuts, Methi Butter

##### COASTAL LAMB CURRY

Coastal Spices, Curry Leaves, Poppy seeds

##### PANEER MAKHANWALA (D, N)

Soft Cottage Cheese Cubes Cooked In A Rich And Creamy Tomato Sauce With Cashew Nuts & Butter.

##### KHATTE MEETHE BAINGAN (D, N, M)

Baby Aubergines Cooked In A Sweet And Sour Onion-Tomato Masala With A Touch Of Tamarind.

#### SIDES

*(FOR THE TABLE)*

##### DAL MAHARANI (D) RICE, NAAN

A Luxurious Blend of Black Lentils & Butter Tomato Masala

*D - Dairy, M - Mustard, Su - Sulphur, G - Gluten, Cr - Crustacean, N - Nuts, F - Fish (ASK YOUR SERVER SOME ITEMS CAN BE DONE WITHOUT ANY ALLERGENS) THANK YOU.*

*"Food prepared in our restaurant may contain the allergen due to cross-contamination even after extra care, if you have any serious issues with above allergen kindly do not consume our food"*