

MENU TWO

£55 PER PERSON

PAPADAMS & CHUTNEYS

STARTERS

Tandoori Ocean Tiger Prawns

Marinated with sun-dried tomato and ginger.

Vegetable Pakora

Spring vegetables mixed with aromatic herbs and spices, bound together with gram flour.

Punjabi Chicken Lollipops

Chicken wings marinated with tamarind, chilli, lime and cinnamon, grilled in the tandoor.

Barra Kebab

Lamb pieces coated in a well-rounded blend of spices and grilled in the tandoor.

MAINS

Lamb Chettinad

Lamb marinated with freshly ground coriander, black pepper and red chilli, finished with coconut milk.

Karahi Chicken

Medium-spiced chicken cooked in a sauce with green pepper, ginger, garlic and coriander.

Malabar Fish Curry

Monkfish in a traditional Goan-style curry with coconut and curry leaves.

Methi Murgh

Chicken breast simmered with fresh turmeric, fenugreek and mild spices.

VEGETABLES

Sabzi Nain Tara

Baby vegetables cooked with herbs and spices.

Sag Aloo

Sautéed spinach cooked with potato.

RICE & BREAD

Pilau Rice

Naan Bread

Please inform a member of staff of any allergies or dietary requirements.