



first course £9

potato sphere chaat, white pea mash
fresh green pea bhel, crispy rice
burrata, fenugreek papdi, tomatoes
tofu masala, asparagus, shishito pepper
kolhapuri chicken salad, peanuts, cucumber, tomatoes, avocado
soy keema, quail egg, lime leaf butter pao
phulka: pulled jackfruit; chili pork; tawa chicken
sweet pickle pork ribs, sundried mango, onion seeds

main £17

paper roast dosa, mushrooms, water chestnuts
spinach saag kofta, quinoa pulao, summer peas salan
tawa paneer khurchan, roomali roti pancakes, chutneys
sea bream, asparagus, kerala coconut moilee
seared scallops, rava prawns, malvani dried shrimp rice
chicken malai tikka, green chilli cream, sugar snap peas, summer truffle
ghee roast lamb, roomali roti pancakes, chutneys

accompaniment £5

black dairy dal and naan (or gluten free millet roti, herb butter)
basmati pulao, wasabi yoghurt
choice of kulcha: wild mushroom; paneer makhni; butter chicken; smoked bacon; black pudding

dessert £5

makhan malai, saffron milk, rose petal jaggery brittle, almonds
doda barfi treacle tart, vanilla bean ice cream
'aamras', mangoes, cardamom, summer berries
haji ali inspired custard apple cream

two course lunch £25 per person

*includes a first course, one main and one accompaniment
additional courses at à la carte prices*

three course lunch £30 per person

*includes a first course, one main, one accompaniment and a dessert
additional courses at à la carte prices*

business lunch £19 per person

includes a glass of beer / house wine
ghee roast lamb, roomali roti pancakes, chutneys
or
tawa paneer khurchan, roomali roti pancakes, chutneys