

A Taste of India

THURSDAY 26TH MARCH
2 courses £24.95 | 3 Courses £29.95

FOR THE TABLE

POPPADOMS £6.50

Served with mango chutney, mint chutney and cucumber raita

MASALA FRIES £6.50

Crispy fries topped with tomato, onion, cucumber and chillies

NAAN BREAD £3 | DAL TADKA £3

PANEER OR CHICKEN TIKKA

Your choice of paneer or chicken thighs marinated with yoghurt and spices, served with mint chutney and fresh salad

ONION BHAJI

Crispy fried onion fritters made from gram flour, served with mint chutney

FISH PAKORA

Chunks of white fish in a lightly spiced gram flour batter, fried until golden, finished with lemon and coriander, served with mint chutney



BUTTER CHICKEN

Roasted chicken simmered in a curry made from rich tomato, cream and a generous amount of butter, served with basmati rice, naan bread and poppadum

LAMB ROGAN JOSH

Tender lamb braised in a deeply aromatic Kashmiri-style curry made from spices and yoghurt, served with basmati rice, naan bread and poppadum

MADRAS PRAWN CURRY

King prawns cooked in a South Indian-style light curry made from coconut milk, served with basmati rice and poppadum

DAL TADKA

Softly cooked yellow split peas mixed with clarified butter, cooked onion, tomato and spices, finished with coriander, served with basmati rice and poppadum

CHICKEN BIRYANI

Aromatic basmati rice layered with spiced chicken, slow-cooked with herbs and spices, served with cucumber raita and poppadum



GULAB JAMUN

Warm, deep-fried dumplings made from reduced milk, soaked in cardamom-flavoured sugar syrup

KESAR KHEER

Saffron-flavoured rice pudding, served chilled

ROSE PETAL ICECREAM

2 scoops of rose-flavoured ice cream