

|| SET LUNCH ||

(Monday – Friday Only)

Any 2 Courses £19.50 / 3 Courses £24.50

Choice of Complimentary Glass of House Wine 175ml/Beer 330ml/Soft Drink

SMALL PLATES

Matar and Truffle ki Kachori (GM)

Truffle-infused green peas Kachori, black chickpeas and aloo, pickled ginger.

or

Salmon Shikhampuri (MG)

Scottish salmon cakes, turmeric, leeks, chives, green onions, burani raita.

or

Smoked Chicken Salad (NMG)

Chicken supreme, mixed green leaves, puffed millet, watermelon radish, naan croutons, house dressing.

LARGE PLATES

Khatte Meethe Baingan (Ve)

Baby aubergine, onions, tomato, tamarind, coriander.

or

Achhari Murg (M)

Spiced chicken, nigella seeds, fennel, mustard, turmeric, yoghurt.

or

Laal Maans

The renowned dish of Rajasthan, boneless diced leg morsel masala, Mathania chillies, caramelized onion, tomatoes.

With

Tadka Dal Smoked Mundu chilli and garlic tempered mixed yellow lentil (Ves).

Naan or Onion and Cumin Pulao (MG)

ADDITIONAL SIDES

Marwari Gobhi £8.95 (Ve)

Cauliflower florets, onion, tomatoes, cumin, mung bean podi.

Khumb Ki Sabji £8.95 (M)

Mixed field & wild mushrooms, bok choy.

Aloo Bhaji £7.95 (Ve)

Jaipur-style potatoes, mustard, tomato, asafoetida, ghee.

Pindi Chana £7.95 (Ve)

Chickpeas, mango powder, kala namak, ginger.

DESSERT

Masala Chai Brulée, Summer Berries (M)

or

Alphonso Mango and Cardamom Kulfi, Falooda, Chia Seeds (M)

The menu only lists Milk (M, dairy), Nuts (N), Vegan (Ve) and Gluten (G) as allergens. Please ask your server for a more detailed list.