

KACHORI

PRE-THEATRE MENU

Available from 5pm - 6:30pm

Any 2 Courses £19.50

3 Courses £24.50

SMALL PLATES

Select one option

Matar and Truffle ki Kachori (GM)

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

Salmon Shikhampuri (MG)

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

Smoked Chicken Salad (NMG)

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

LARGE PLATES

Select one option

Khatte Meethe Baingan (Ve)

Baby aubergine, onions, tomato, tamarind, coriander.

Laal Maans

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

Tadka Dal (Ve)

Smoked Mundu chilli and garlic tempered mixed yellow lentil

With

Naan or Onion and Cumin Pulao (MG)

Achari Murg (M)

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

ADDITIONAL SIDES

Marwari Gobhi £8.95 (Ve)

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

Aloo Bhaji £7.95 (Ve)

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

Khumb Ki Sabji £8.95 (M)

Mixed field & wild mushrooms, bok choy.

Pindi Chana £7.95 (Ve)

Chickpeas, mango powder, kala namak, ginger.

DESSERT

**Masala Chai Brulée,
Summer Berries (M)**

**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.