



first course £9

potato sphere chaat, white pea mash
pomelo, kundru, amla confit, cashew
beet and peanut butter vadai, goat cheese pachadi
soy keema, quail egg, lime leaf butter pao
dal moradabadi, cauliflower chur chur
phulka: pulled jackfruit or chili pork
millet khichdi, beef laal maas, parmesan yoghurt
meetha achaar ribs, sundried mango, onion seeds

main £16

paper roast dosa, mushrooms, water chestnuts
winter vegetables, sarson ka saag, fenugreek tart
baked sea bass, patrani butter, berry pulao
seared scallops, rava prawns, malvani dried shrimp rice
chicken kofta, punjabi kadhi, onion pakora
ghee roast lamb, roomali roti pancakes (*vegetarian option with rajasthani chakki*)

accompaniment £4

black dairy dal and naan (or gluten free roti)
green pea and quinoa pulao, with wasabi cucumber raita
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
meethe chawal, sweet rice, almond milk, barberries
mishti doi cannoli, sweet amaranth

two course lunch £25

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

three course lunch £30

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

*Please inform us of any allergies or dietary restrictions. All prices are inclusive of VAT.
A discretionary service charge of 12.5% will be added to your bill.*