Weekday Lunch Set Menu

2 COURSE MEAL £13 (Mon-Fri)

3 COURSE MEAL £15 (Mon-Fri)

STARTERS

CHEF SPECIAL SHEEK KEBAB
Choice of Lamb or Chicken mince
marinated with chef special spices cooked
in Tandoor

ACHARI BOTI

Diced lamb in a pickled marinade, slow grilled to perfection in Tandoor

CHEF SPECIAL MURGH Chicken with chilli, garlic, ginger, lime & spring onion. Hot & spicy, Not to be missed

PYAZ KE PAKORE

Crispy onion bhaji served with chutney

AMRITSARI MACHLI

Fillets of tilapia fish marinated with garlic, chilli, coriander then cooked coated in Gram flour batter. Served crispy with fresh mint chutney. A very popular street food of Punjab.

SIDES £6.00

Bread basket (choice of 2)
(Roti, garlic naan, plain naan, butter naan)
Aloo gobi
Achari Aloo baingan
Chana Masala
Palak paneer
Jeera Aloo

MAINS

CHATPATA MURG

Diced chicken cooked in a tomato based

curry with bell peppers

MURGH MAKHNI

Shredded tandoori chicken in a sweet and sour creamy tomato sauce

RAILWAY LAMB CURRY Home style Lamb curry as served on Indian Trains

LUCKNOWI GOSHT [CONTAINS CASHEW NUTS]

Tender dices of lamb cooked in a creamy cashew curry sauce, garnished with shredded almonds. A traditional Mughal delicacy from Lucknow

KERELA STYLE PRAWNS OR FISH CURRY (**Supplement of £3.50**) Cooked in a coconut cream sauce, flavoured with curry leaves and spices

GRILLED MIX KEBAB TANDOORI Murg tikka, Lamb Sheek kebab & Ajwani Machli [Tilapia fish]

KADAI PANEER [VEGETARIAN]

Vegan Option Available

Indian cottage cheese cooked in medium hot gravy with Bell Peppers, Onions & Tomatoes

(ALL MAINS ARE SERVED DAL MAKHANI AND PULAO RICE)

DESSERTS

ICE CREAM
GULAB JAMUN
with vanilla ice cream

Can add a glass of house white or red or pint beer for £6.00 Any **allergies** please let the staff aware while ordering A Discretionary 10% service charge will be added to the bill