



INDIAN SET MENU

STARTERS

Malai Murg Tikka (GF)

Clay Oven Cooked Chicken Breast | Cream | Soft Cheese

Lamb Seekh Kebab (GF)

Minced Lamb | Ginger | Garlic | Indian Herbs

Paneer Tikka (GF) (V) (VE)

Clay Oven Cooked | Cottage Cheese | Rich Indian Spices

MAINS

Bhuna Lamb (GF)

Diced Lamb | Tomato & Onion Sauce | Dried Indian Spices

Chicken Dhansak (GF)

Chicken Breast | Mixed Lentils | Dried Herbs

Mixed Vegetable Jalfrezi (GF) (V) (VE)

Tomato | Onion | Flavours of India

Tarka Dahl (GF)

Mixed Lentils | Cumin Seeds | Garlic | Indian Herbs

DESSERTS

Belgian Chocolate Mousse

Honeycomb | Raspberry Sorbet | Berry Compote

Sticky Toffee Pudding

Toffee Sauce | Caramelised Apple | Clotted Cream

Fresh Fruit Platter (V) (VE) (GF)

Sorbet

Selection of Cheeses

Biscuits | Celery | Apricot Chutney

(£3.75 Additional Charge)

Two courses, £28.00 | Three courses, £33.00

(V) Suitable for Vegetarians (VE) Suitable for Vegans (GF) Gluten Free

All items listed may contain traces of nuts. If you have any concerns, please contact your waiter.

The menu price is per person and is inclusive of VAT at the current rate. All items are subject to availability.

Kindly note that all our dishes are freshly prepared on the premises & may take up to 20 minutes per course to prepare.