

FOUR FOR FORTY

All items served as sharing dishes across the table. You do not need to select any items individually as all the items on the menu are served at your table. If required, we can make changes for special dietary requirements.

STARTERS

Murg Tikka
Chicken breast marinated in tandoori massala and char grilled in clay oven

Patiyala Seekh
Tenderised Seekh of lamb mince in specially selected spices, cooked in the tandoor

Gunpowder Ghobi
Cauliflower florets wok fried with Indochinese spices

Onion Bhaji Onion slivers in crispy batter

MAIN COURSES

Murg Tikka Massala

The classic Anglo Indian served in its finest form. Succulent chicken tikka pan cooked in our speciality sauce which is on the milder side of medium.

Mysore Chilli Chicken

Julienne of chicken tossed in coconut & chilli massala with onion,capsicum and tomatoes with whole red chillies and mustard seeds giving a medium strength dish that can be spiced up if required.

Lamb Rogan Josh
Tender lamb slow cooked in spicy tomato, yoghurt and fennel to a medium heat but can be spiced up on request.

Bombay Aloo Potato in mild spices

Dal Tarka

Yellow lentil tempered with Jeera and dry red chillies in a rustic massala. Vegan option available

Pilua Rice - Garlic Naan - Butter Naan

This offer is based on 4 guests opting for our standard £20 set menu with Eat Out discount applied