



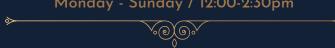




LUNCH THALI MENU

£15.95 PER PERSON / WITH WINE (RED, WHITE, ROSE) £19.95

Monday - Sunday / 12:00-2:30pm











STARTERS

CHOOSE ANY TWO

AGRA GULLY KI ALOO TIKKI (V)

Pan grilled crispy potatoes & edamame patties, inspired by famous Agra Street food, masala. chickpeas, mint, tamarind chutney, yoghurt, and parsnip matchstick.

ZAFRANI PANEER TIKKA (V)

Charcoal grilled homemade paneer, cashew, Greek yogurt, saffron, mint sauce and pear chutney.

AMRITSARI FISH

Crispy deep fried tilapia fish fillet, cumin & asafoetida from famous street food of Punjab.

HIGHWAY MURGH TIKKA

Chargrilled chicken tikka coated with chillies, coriander, cinnamon and black pepper, with mint sauce and ring onion.

GILAFI SEEKH KEBAB

Yorkshire lamb mince, coated with diced peppers, rolled on iron skewers, fresh mint chutney.

MAIN COURSE

CHOOSE ONE

CHINGRI MALAI CURRY (£4.00 SUPPLEMENT)

This is very popular dish from British raj times in Calcutta, king prawn cooked in a coconut sauce infused with west Bengal spices .

OLD DELHI BUTTER CHICKEN

Classic tandoori grain fed chicken thigh, in a butter chicken sauce from old Delhi.

KOLHAPURI LAMB CURRY

Yorkshire lamb legs diced & cooked in a robust flavour with a Kolhapuri masala, red chillies, caramelised onion.

LEEKS & ROOTS VEG KOFTA (V)

Seasonal vegetables and leeks dumpling, Lucknowi shahi korma sauce, pomegranate and coriander cress.

SIDES

RAI WAALE ALOO

Baby potatoes, curry leaf, mustard seeds, ginger and chillies.

NAAN & PULAO RICE PESHWARI NAAN (£2.00 SUPPLIMENT) PAPADOM

DESSERT

DESSERT OF THE DAY



