

LUNCH MENU

2 COURSES - £19.95 | 3 COURSES - £24.95

Papad crisps & chutney
Mint and bell pepper, mango and lime, husk tomato & galangal.

Course 1

Achari Chicken Samosa
Grated duck egg, radhuni, preserved lime.

Gunpowder Squid
Garlic podi, salt, pepper & lime sprinkle.

Tuk Aloo, Namak Pare Chaat
Crispy pinkfir, chutney, churan, aloo bhujia.

Meetha Achar Paneer Tikka
Carom seeds, hung yoghurt, nimbu chunda.

Course 2

Black Sheep Keema Pav
Fermented potato mash, home-made brioche, bone marrow butter.

Smoked Charcoal Butter Chicken
Camone tomato, Malian cashew, butter powder.

Paneer Butter Masala
Cottage cheese, creamed San Marzano, fenugreek.

Aloo Palak
Young spinach, wild garlic, burnt chilli.

All main courses are served with saffron pulao or butter naan.

Course 3

Honey Ginger Ice Cream
Dry ginger dust, wildflower honey, dehydrated raspberry.

Alfonso Mango Sorbet
Passion fruit coulis, mint, fresh summer berries.



BOOK YOUR TABLE