

Feast menu

All dishes will be presented across the table so guests are able to share and taste each dish, recommended for 6 or more guests

SNACKS

Papads

served with a selection of house chutneys

Onion bhaji

finely sliced onion, fried to crispy perfection

FIRST WAVE

Potato & pea samosa

Punjabi style shortcrust pastry, with tamarind chutney

Lamb sheekh kebab

minced lamb marinated with green chili and cumin

BBQ tandoor butter prawns

grilled over charcoal with an addictive kick

Chilli chicken

sweet and spicy with garlic and ginger

SECOND WAVE (choice of 1)

Chicken biryani

slow cooked layered aromatic rice, mint, ginger and garlic served with pot of raita or biryani sauce

Murgh butter masala

chicken in a rich, silky, butter masala sauce

Rogan ghosht

slow cooked, spicy Kashmiri lamb

Mangalorean prawn

south indian curry, flavoured with tamarind

Chicken chettinad

spicy curry from the chettinad region

Chole Bhuna

chickpea and potato curry

Fish curry of the day

Gosht palak

slow cooked lamb, with spinach

SIDES

House black dal makhani

Poratha

(Wholewheat buttery bread)

Basmati rice

£34.90 pp

Join us for our feast Wednesdays, and receive 20% off on your feast meal.

For allergens scan the QR code below

