



Diwali Menu

£32 per person

Sat 18th Oct - Mon 20th Oct

Welcome Drink

Jhumri Taliya or Rangpur Collins

Starters (to share)

Bikaner Kachori Chaat 🌱

Traditional crispy pastry filled with spiced lentils, topped with yogurt & tamarind.

Fish Hariyali Tikka

Fish steak from the clay oven cooked with fresh mint and coriander.

Chicken Chop 🌱

Chargrilled chicken marinated in a house blend of fresh herbs and carefully layered spices.

Mains (choose one)

Shahi Paneer 🥥

Cottage cheese cooked in a creamy sauce made with onions, yogurt & nuts.

Bhindi do Piazza

Stir fried okra tossed in a semi-dry onion-tomato masala and seasoned with Kasturi methi.

Mutton Mappas

Succulent lamb slow cooked in a velvety coconut sauce, infused with freshly pounded aromatic spices for a rich and flavourful experience.

Dhaba Chicken 🌱 🥥

Inspired by Dhaba's in India, Tandoori grilled chicken simmered in a rich aromatic sauce, with a depth of flavour from whole spices.

Accompaniments (to share)

Dal Tarka Panchmel

A melange of five lentils simmered and tempered with cumin, onions, and garlic.

Kashmiri Pilau Rice 🥥

Roghni Naan 🌱

Desserts

Shahi Tukra with Rabri 🌱 🥥

Crisp butter-fried bread soaked in cardamom & saffron-infused milk.

✔ Suitable for Vegetarians 🌱 Contains Gluten 🥥 Contains Nuts 🌶 Spicy

Vegetarian menu available on request.

Minimum for 2 people. A 12.5% service charge is applicable.
Please ask a member of staff regarding your special or allergen needs.

