



FATHER'S DAY MENU

Starters (to share)

Bikaneri Khasta Kachori Chaat

Crisp and flaky Bikaneri kachori topped with tangy chutneys, yoghurt, fresh herbs and sev.

Hariyali Shammi Kebab

Flavourful green kebabs made with aromatic herbs, spinach, garden greens and delicate spices, pan-seared to perfection.

Tandoori Chicken Chaap

Succulent chicken marinated overnight with yoghurt, smoked spices and roasted in the tandoor for a rich and chargrilled finish.

Mains (choose one)

Old Delhi Butter Paneer

Cottage cheese simmered in a rich tomato and cashew gravy with butter, cream and delicate North Indian spices inspired by the streets of Old Delhi.

Methi Chicken

Tender chicken cooked with fresh fenugreek leaves, onions and aromatic spices creating a beautifully balanced homestyle curry.

Gosht ka Nihari

A slow-cooked traditional lamb stew infused with warming spices, caramelised onions and rich flavours inspired by Mughlai cuisine.

Accompaniments (to share)

Dal Makhani

Slow-cooked black lentils and kidney beans finished with butter and cream for a velvety texture.

Yakhni Pilaf Rice

Slow-cooked black lentils and kidney beans finished with butter and cream for a velvety texture.

Garlic & Coriander Naan



Freshly baked naan bread topped with garlic butter and coriander.

Desserts

Bombay Trifle

Saffron and pistachio flavoured kulfi served with fresh Alphonso mango, creamy custard and a burst of strawberry jelly.

£25 per person

 Contains Gluten  Contains Nuts

Vegetarian menu is available on request.

This menu is applicable for a minimum of 2 people.

A 12.5% service charge is applicable.

Please ask a member of staff regarding your special or allergen needs.

