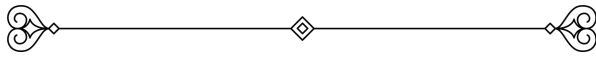


# DINING

with Asha

£20pp for 2 courses or £25pp for 3 courses

Complimentary poppadoms on arrival with a vibrant chutney tray



## Starters

### ONION BHAJEES

Classic onion bhajees cooked in gram flour & medium spices

### VEGETABLE SAMOSA CHAAT

Vegetable samosa with pomegranate raitha, tamarind, onion mix & topped with aloo bhujia

### CHILLI PANEER

Paneer with peppers & onions baked with chilli, mango & coriander sauce

### PRAWN PURI

Prawns cooked in medium spices & served in crispy puri bread

### TANDOORI WINGS

Wings marinated in tandoori spices & cooked over charcoal

## Mains

Choose one side dish to accompany your main

### ANAR KOLI

Chicken breast, spinach & paneer in a creamy, mild cashew nut sauce

### VEGETARIAN KHODU

Butternut squash, spinach & chick peas cooked with coconut milk

### NAGA CURRY

CHICKEN | LAMB | PRAWN | VEGETABLE | PANEER  
Curry made with a traditional chilli which gives a spicy yet fragrant sauce

### KACHI BIRIANI

CHICKEN | LAMB | PRAWN | VEGETABLE | PANEER  
Rice stir fried & served with mixed vegetables on the side

### MAKHANI

CHICKEN | LAMB | PRAWN | VEGETABLE | PANEER  
Traditional curry in a buttery tomato sauce spiced to taste

## Side Dishes

### BHINDI BHAJEE

Okra cooked in onions & tomatoes

### TARKA DAAL

Lentils garnished with tempura vegetable ghee

### SAAG PANEER

Spinach & paneer cooked with cream

### BOMBAY ALOO

Curried potatoes & onions

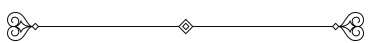
### RICE

PILAU | MUSHROOM | EGG

### NAAN

PLAIN | PESHWARI | GARLIC | PORATHA

ADDITIONAL SIDES £4.00 EACH



## Desserts

### BROWNIE

Warm brownie served with ice cream, chocolate sauce topped with crispy raspberry

### KULFI

PISTACHIO | MANGO  
Creamy traditional Indian ice cream

### AMARENA CHERRY BAKEWELL

With almond cherry jam, amarena cherries & vanilla ice cream

## INDIAN MELĀ

£22.50pp Feasting Meal

A selection of small plates for a varied taste of India

### MEAT

Tandoori Wings  
Prawn Puri  
Lamb Makhani  
Anar Koli  
Bombay Aloo  
Saag Paneer  
Pilau Rice  
Poratha  
Gol Goppas  
House Chutneys  
Kachumba Salad  
cucumber tomato onion, pomegranate, mint, chilli & lemon juice

### OR

### VEGETARIAN

Onion Bhajees  
Chilli Paneer  
Paneer Makhani  
Vegetarian Khodu  
Tarka Dall  
Bhindi Bhajee  
Pilau Rice  
Poratha  
Gol Goppas  
House Chutneys  
Kachumba Salad  
cucumber tomato onion, pomegranate, mint, chilli & lemon juice

ADD DESSERT FOR £5.00

**ALLERGENS**  
If you have a food allergy or intolerance please let us know before ordering any food. Please note that all dishes are prepared in a kitchen where allergens are present (such as NUTS, GLUTEN, DAIRY). All free-from dishes are free from allergen containing ingredients but we're unable to guarantee free from allergen traces. FULL ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST