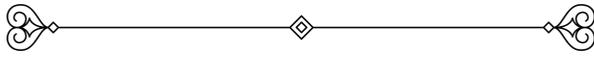


DINING

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

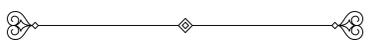
RICE

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