

Indian Themed Night

Main course, £9 2 Course, £12 3 Course, £15

starter sharing platter

vegetable samosa (v) Lamb seekh vegetable pakora (ve) masala papad (ve)





Main

Tandoori chicken, yogurt & mint dip, salad

lamb madras

chickpea, spinach and cauliflower saag (ve)

All served with pilau rice and naan bread



Dessert

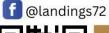
Gulab jamun (v)

Jewelled rice pudding (v)

Mango lassi (v)

All food items can contain some or all of the following: Gluten-containing Cereals (Wheat, Rye and Barley), Crustaceans, Molluscs, Fish, Peanuts, Lupin, Tree Nuts (such as Walnuts, Almonds and Hazelnuts), Soya, Eggs, Milk, Celery, Mustard, Sesame, Sulphur Dioxide (found in Dried Fruits and Wine)

Please consult with Front of House Staff if you have an allergy





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