

### STARTERS

#### ONION BHAJI **VE V GF**

Britain's best loved starter. Thinly sliced onions, covered in herbs & fried.

#### CHICKEN TIKKA **GF**

Pieces of hand spiced chicken marinated in garlic, mint and chilli then cooked in the tandoor. A top-notch Punjabi Classic.

#### ALOO TIKKI CHAAT **V**

Potato and peas cake stuffed with cheese, channa masala, topped with chutneys, bhujia and pomegranate

### MAINS

Served with Rice or Naan  
\*excludes Biryani

#### KORMA **GF**

Tender spiced chicken in a mild, rich creamy coconut sauce with flaked almonds.

#### TIKKA MASALA **GF**

A British favourite. Roasted marinated chicken in a tomato and cream spiced sauce.

#### JALFREZI

Garlic and mint marinated chicken tossed with ginger, bell peppers, spicy tomato.

#### MADRAS **GF**

Chicken cooked with a hearty and fragrant spicy onion and tomato sauce, sprinkled with a little chilli.

#### BALTI

Chicken cooked with Balti spices and tomato and served in a traditional Balti.

#### VEG PANCHRATAN **VE, GF**

Mixed vegetables cooked with garlic, cumin and fenugreek tarka.

#### BLACK DAAL **V, GF**

Dark, rich, deeply flavoured lentils.

#### PANEER TIKKA **V**

Chargrilled cottage cheese with caraway seeds and mint chutney. Served with Makhani Sauce.

#### LUCKNOW CHICKEN BIRYANI

Served with Makhani Sauce.

#### DELHI VEG BIRYANI **V**

Served with Makhani Sauce.

### DESSERTS

LOTUS BISCOFF CHEESECAKE

GULAB JAMUN

CHOCOLATE BROWNIE

STICKY TOFFY PUDDING

ICE-CREAM (Vanilla, Chocolate, Honeycomb, Strawberry)

**V** - Vegetarian **VE** - Vegan **GF** - Gluten Free

All dishes may contain traces of nuts. Please consult with your server if you have any food allergy questions.