



ADD
500ML OF
RED OR
WHITE WINE
£12

STARTERS

LUCKNOW SEEKH KEBAB

Warming spiced minced lamb chargrilled in the tandoor, served with mint dip

CRISPY CHILLI SQUID

With mango dip

TANDOORI CAULIFLOWER WINGS

Cauliflower florets in a hot spicy masala marinade served with mango chutney

DARJEELING CHICKEN MOMO

Crispy chicken dumplings in a light dough served with a punchy chilli dip

KERALAN BEETROOT TIKKI

A street food favourite - sweet, earthy grated beetroot with Keralan spiced potato and vegetables coated in crunchy tikki crumbs

MAINS

HUNTERS LAMB

Tender lamb, slow-cooked with crimson kashmiri chillies garlic and cardamom served with steamed rice

VEGGIE BIRYANI

Slow-cooked premium aged basmati with whole spices sealed with a flaky crust to ensure that the flavours are completely locked in, served with raita

LOLA'S CHICKEN CURRY

A medium spiced, old Keralan recipe with turmeric and coconut milk served with steamed rice

AMRITSARI FISH

Fillet of fish in a light spiced crunchy coating; with saffron pilaf rice pickled onions and toasted coconut gravy.

TANDOORI CHICKEN

Succulent half chicken marinated with coriander, lemon juice and turmeric served with makhani dipping sauce and masala fries

TWO COURSES £17.50
PER PERSON

SUNDAY TO THURSDAY FROM 5PM