



--SMALL PLATE INDIAN STYLE TAPAS--

F I V E for £35.00

(steamed rice, mango chutney & mint yoghurt included)

CHICKEN TIKKA MASALA	£8.00
<i>marinated, roasted chicken chunks in a creamy, spiced, tomato-based sauce</i>	
LAMB MADRAS	£8.00
<i>tender lamb in a rich, spicy, and tangy aromatic sauce</i>	
KING PRAWN BALTI	£9.00
<i>succulent prawns in a tomato-based sauce, infused with a blend of spices</i>	
VEGETABLE COCONUT DAHL (V, VE)	£7.00
<i>a creamy inspired stew in a spiced coconut milk base</i>	
BOMBAY SAAG ALOO (V)	£6.00
<i>potatoes & spinach fried in spices</i>	
TANDOORI SPICE CHICKEN STRIPS	£8.00
<i>tandoori marinated chicken breast strips</i>	
SPINACH & VEGETABLE PAKORA (V)	£7.00
<i>crispy Indian fritters coated in a spiced flour batter and deep-fried</i>	
MEAT SAMOSAS	£7.00
<i>a classic Indian delicacy of spiced minced meat wrapped in a crispy, golden pastry</i>	
POPPADOMS (2)	£3.50
<i>thin and crispy, with a satisfying crunch</i>	
REFRESHING MANGO LASSI	£4.00
<i>a popular, creamy, and refreshing traditional Indian drink</i>	

Allergen Information: GF & GFA dishes - Please be aware, although dishes are made/available with non-gluten ingredients, all our dishes are prepared in kitchens that are not an allergen free zone where wheat, nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely “free from” traces of allergens. We use vegetable oil in our fryers, these are used for various products and therefore may contain gluten, crustacean, fish, dairy, wheat & nut allergen traces. Some dishes can be adapted for dietary/allergy requirements – Please ask a team member at time of ordering.

DIETARY INFORMATION: V vegetarian | VA vegetarian available | VE Vegan | DF Dairy free