PRE-THEATRE MENU

£18 PER PERSON

Menu available from 5pm to 6.15pm Sunday to Friday
(Please choose one from each section)
*Additional £2 supplement to lamb & seafood dishes

STARTERS

Mango Bhel Puri 🕪

Puffed rice, potato sev tossed with onion and pomegrante seeds

Chicken Chilli Fry @F@F

Shredded chicken tossed with julienned peppers, onions and a hint of black pepper

Seekh Kebab Kybria (Ep *additional £2; DF option available Home-ground marinated lamb with peppers, herbs and spices

Tamarind Salmon *additional £2

Marinated in tangy tamarind chutney and fragrant spices

Onion Palak Bhajis VGF

Thinly sliced onions coated in spiced batter, fried until golden and crisp

Smoked Broccoli (V)(GF)

Marinated with spices and cream cheese, sprinkled with chilli flakes and microgreens

MAINS

Vegetable Jhalfrezi (F) (V) vegan option available Sautéed vegetables with roasted peppers and coriander

Paneer Makhani Masala @FVN

Indian cottage cheese in a rich, buttery tomato-cashew nut sauce

Malabar King Prawn GF OF *additional £2
Vibrant Keralan curry with coconut and mustard

Old Delhi-Style Butter Chicken @F\N

Smoked chicken tikka in aromatic butter-based tomato and cream sauce

Railway Lamb Curry @F *additional £2

Rooted in Anglo-Indian era. Diced lamb with baby potatoes in a curry leaf, coconut & mustard seed sauce

Chicken Parsi Dhansak (0F)

In a lentil-based sweet and sour sauce

SERVED WITH Pulao Rice ver or Plain Naan v and Creamy Black Lentils (to share) ver

WINE OFFERS £18.50 A BOTTLE

Sauvignon Blanc Chile ⊘ | Merlot South Africa | Pinot Grigio Rose Italy ⊘

(Regular price £24-£26)



(N) Contains nuts | (SP) Gluten Free | (Y) Suitable for vegans Our dishes may contain trace elements of nuts, gluten and dairy. There will be a 10% discretionary service charge on groups of 8 and over.

TEA TIME SPECIAL

£18 PER PERSON

Menu available from 5pm to 6.15pm Sunday to Friday
(Please choose one from each section)
*Additional £2 supplement to lamb & seafood dishes

STARTERS

Mango Bhel Puri 🕪

Puffed rice, potato sev tossed with onion and pomegrante seeds

Chicken Chilli Fry @F @F

Shredded chicken tossed with julienned peppers, onions and a hint of black pepper

Seekh Kebab Kybria (Ep. *additional £2; DF option available Home-ground marinated lamb with peppers, herbs and spices

Tamarind Salmon @F *additional £2

Marinated in tangy tamarind chutney and fragrant spices

Onion Palak Bhajis VGF

Thinly sliced onions coated in spiced batter, fried until golden and crisp

Smoked Broccoli (V)(GF)

Marinated with spices and cream cheese, sprinkled with chilli flakes and microgreens

MAINS

Vegetable Jhalfrezi (F)(V)(N) *vegan option available Sautéed vegetables with roasted peppers and coriander

Paneer Makhani Masala @FVN

Indian cottage cheese in a rich buttery tomato-cashew nut sauce

Malabar King Prawn GF OF *additional £2
Vibrant Keralan curry with coconut and mustard

Old Delhi-Style Butter Chicken @F\N

Smoked chicken tikka in aromatic butter-based tomato and cream sauce

Railway Lamb Curry @F *additional £2

Rooted in Anglo-Indian era. Diced lamb with baby potatoes in a curry leaf, coconut & mustard seed sauce

Chicken Parsi Dhansak (0F)

In a lentil-based sweet and sour sauce

SERVED WITH Pulao Rice Vi or Plain Naan V and Creamy Black Lentils (to share) Vi

WINE OFFERS £18.50 A BOTTLE

Sauvignon Blanc Chile ${}^{\textcircled{}}$ | Merlot South Africa | Pinot Grigio Rose Italy ${}^{\textcircled{}}$

(Regular price £24-£26)



(h) Contains nuts | (iii) Gluten Free | (iv) Suitable for vegans
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