

Spring 2025

Two courses £20 per person Three courses £24 per person

Available this month for reservations made Tuesday to Saturday from 5-6:30pm, for parties of up to 10 people.

Our Early Supper set menu offers guests a well-priced early evening dinner option, to celebrate the arrival of Spring.

The menu showcases some of our favourite signature Modern Indian dishes, including rich Old Delhi style Butter Chicken which is best enjoyed with a freshly baked tandoori naan.

Ideal for guests trying us for the first time or diners looking for a relaxed supper before heading on or heading home.

V vegetarian VG vegan N nuts

Dishes may have been in contact with nuts or contain other allergen traces. Please let your server know of any allergies or dietary requirements.

A discretionary 12.5% service charge will be added to your bill. Prices include VAT.

TO START select one starter per person

Chicken momos 4pcs

Tibetan style steamed dumplings, tomato & Timur pepper dip

Kerala fried cauliflower vg

panko crumb cauliflower florets with a beetroot sesame drizzle

Palak papri chaat v

spinach, wheat crisps, yoghurt & sweet chutney

MAIN please choose one dish & one bread or rice per guest

Butter chicken

Old Delhi style chicken thigh tikka, 'makhani' gravy and touch of fenugreek

Koliwada fish kari

traditional fisherman style with tilapia, coconut & South Indian spices

Kale leaf kofta vg

seasonal vegetable 'kofta', turmeric, sesame seeds, coconut tamarind

served with choice of

Basmati rice VG steamed

Tandoori naan V plain or garlic

DESSERT to finish

Malai cheesecake V

with seasonal berry compote

Gulab jamun V N

two mini donuts, toasted almonds, sugar & rose syrup

Sorbet duo VG

refreshing pairing of mango & raspberry (one scoop of each)