

EARLY SUPPER SET



Autumn 2025

Two courses £20 per person

Three courses £24 per person

Available 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.

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 going 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

Paneer tikka saag V

smoked tandoori paneer tikka on a bed of nutmeg tempered spinach

served with choice of

Basmati rice VG steamed

Tandoori naan V plain or garlic

DESSERT to finish

Mango malai cheesecake V

with 'malai' clotted cream, mango coulis & lime zest

Gulab jamun V N

two mini donuts, toasted almonds, sugar & rose syrup

Sorbet duo VG

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