

LUNCH MENU

Available everyday from 12 – 5pm

THREE SMALL PLATES

£20.00

Items marked with * are £3.00 supplement

Vegetable Pakora (GF, VE)

Crunch into this pea, carrot, potato, onion and spinach-packed fritter.

Haggis Pakora

Scotland's traditional spicy recipe makes the perfect pakora filling.

Dahi Gol Gappa (V, D)

Bite-sized crispy puffed balls filled with finely chopped boiled potatoes and chickpeas, topped with sweet, sour and spicy chutneys, onion, sev and honey yogurt. An Indian street food delight.

Vegetable Samosa (V, D)

Packed with potatoes and peas, these deep-fried pastry parcels are served with chickpeas cooked in a rich and spicy tomato sauce.

Poor Man's Pakora (GF, VE)

Fluffy potato slices marinated in light spices, coated in a spicy garam flour batter and deep fried. Delicious dipped into our mint and apple chutney.

Masala Corn on the Cob (GF, V, D)

A sweet and juicy cob glistening with garlic butter and brushed with our south Indian garlic sauce. Enjoy a spicy kick with every bite.

Sweet Potato Chaat (V, D)

Sweet, sour, tangy, spicy and crunchy. Hot sweet potato contrasts with a refreshingly cool mix of channa, tomatoes, onions, coriander and pomegranate.

Mushroom Puri (VE)

Mushrooms in a rich tomato masala wrapped in a fresh puri bread.

Khichdi (GF, VE)

Made with rice and moong dal, this light and nutritious dish is sure to comfort the mind and nourish the soul.

Chicken Pakora (GF)

Succulent chicken pieces deep fried in our signature spicy batter.

Paneer Pakora (GF, V, D)

Crunchy on the outside, soft and creamy on the inside.

Masala Chicken Wings

Succulent chicken wings oven baked with our unique blend of spices, herbs and chillies.

Tandoori Chicken* (GF, D)

Marinated in yogurt and spices and roasted in our tandoor, succulent chicken pieces are perfectly paired with our tamarind chutney.

Chicken Tikka Puri (D)

Pieces of chicken tikka in a rich tomato masala wrapped in a fresh puri bread.

Sheek Kabab

Minced lamb marinated with green chilli, coriander and cumin, grilled to juicy perfection.

Achhari Lamb Chops* (GF)

Tangy and juicy grilled lamb cutlets bejewelled with pomegranate seeds.

Machli Ki Tikki (D, F)

Succulent smoked haddock, spring onion and potato patty with crispy masala breadcrumb and chilli crust, served with sweet and sour tamarind chutney.

Karela Jhinga* (GF, C)

Inspired by India's seafood-rich southwest state, succulent king prawns are oven baked with spices, herbs and chillies.

Tandoori Haddock with Channa (GF, F)

Scottish haddock marinated in a turmeric masala paste, oven baked and served over chickpeas in a rich and spicy tomato sauce.

TWO PAKORAS & TWO CURRIES

Served with

PILAU RICE & PLAIN NAAN

£35.00

Items marked with * are £1.50 supplement

- PAKORA -

Vegetable (GF, VE)

Paneer* (GF, V, D)

Haggis*

Chicken (GF)

- CURRIES -

Chicken Bhoona (GF)

Tender chunks of chicken slowly cooked with onions, herbs, tomatoes and spices to create this medium strength Indian classic. Created with pride to our secret family recipe.

Chicken Korma (GF, D)

Decidedly rich, decadently creamy and deliciously coconutty. A succulent chicken dish oozing with exotic flavour.

Chicken Chasni (GF, D)

Chicken in a rich, creamy sauce with plump heritage tomatoes and onions and given its essential sweet and sour taste by a generous measure of mango chutney and a twist of fresh lemon.

Chicken Tikka* (GF, D)

A family recipe with chicken marinated in yoghurt, ginger juice, turmeric, garlic and green chilli. Served with a rich home-style masala sauce.

South Indian Garlic Chilli Chicken (GF, D)

Garlic, garlic and more garlic. A unique blend of spices, herbs, chillies and, of course, garlic creates the perfect marinade for this popular South Indian chicken dish.

Chicken Butter Masala* (GF, D)

Tender chunks of chicken slowly cooked with onions, herbs, tomatoes, ghee, and spices to create this medium strength Indian classic - a family recipe perfected over time.

Lamb Bhoona* (GF)

Tender chunks of lamb slowly cooked with onions, herbs, tomatoes and spices to create this medium strength Indian classic. Created with pride to our secret family recipe.

Chana Masaledar (GF, V, D)

Chickpeas given an exotically stylish step up with vibrant green peppers in a rich tomato masala sauce.

Mushroom Madras (GF, V, D)

Packed with chilli and exotic spices, Garlic, garlic and more garlic.

Served with Pilau rice and a plain Naan bread

Change plain Naan to Cheese Naan*, Garlic Naan* or Sweet Naan*