

— *Graduation Menu* —

£20.95 PER PERSON

INCLUDING OUR TASTY SPARKLING
BLOOM COCKTAIL PER PERSON
+ MASAHARI - CRISPY FRIED CHICKEN PAKORA

Followed by your choice of one from each section per person

— *One From the grill* —

SMOKED CHICKEN TIKKA

Our own whisky chip smoked chicken, drowsed in our tikka dry rub with homemade mint chutney

TULSI CHICKEN TIKKA

Sizzling hot chicken pieces basted in a garlic & basil paste served with homemade mint chutney

TANDOORI CHAAT (V)

Take a skewer & pierce pineapple, capsicum & paneer, dip it in garam masala, vinegar & cumin then grill

TANDOORI SPICED WINGS

As good as they get chicken wings tossed in our incredibly hot Bombay house sauce, served with ice :)

SHAKAHARI (V)

Crispy fried vegetable pakora

— *Plus a humble curry* —

DAAL MAKHANI (V)

Overnight cooked black lentils & red kidney beans on tandoor, tomato puree, fresh ginger & cream

CHICKEN MADRAS

Fairly hot curry, with fresh ground spices & chilli powder.

DHANSAK

Indicatively a Persian curry of chicken, lentils, vegetables & a blend of 15 spices

ROGAN JOSH

Long cooked lamb, onions, peppers & tomatoes, Kashmiri style with yogurt.

SAAG PANEER (V)

A classic jalfrezi dish of spiced spinach, studded with cubes of creamy fried paneer cheese

BUTTER CHICKEN (GF)

OMG! Tandoor chicken & tomatoes, cashews, green cardamom in mildly spiced butter sauce

KORMA

From Turkish origin, braised chicken in mildly spiced sauce made with yogurt & ground cashew

— *Plus your choice of* —

MASALA FRIES OR JEERA RICE