



2 course - £25 3 course - £28

# STARTER

# TILTALA JHINGA

Crispy succulent king prawns coated with de-shelled sesame seeds & gram flour (cF, D, Ss)

# CHICKEN TIKKA

Tender off-bone chicken, "marinated overnight" in natural yoghurt & Kashmiri chillies (D, M)

### SAMOSA CHAAT (Ask for vegan)

Crispy samosa with chickpeas,Fresh onion & tomato in a mint, tamarind sauce (G, D)

# MAIN COURSE

(Served with side of Saag Aloo and a choice of Naan or Rice)

# **BBC**

Bombay Butter Chicken (D, M)

#### I AMB ANGARA

Slightly smoked lamb onion, tomato, ginger, garlic & house spices cooked on slow flame (D)

### PANEER BUTTER MASALA

Slightly smoked Indian cheese cooked in caramelised onion, Bombay style tomato sauce (D, M)

# BHINDI DO PYAZA (Ask for vegan)

Okra & chunky diced onion cooked in spiced onion tomato gravy (D)

# DESSERT

### ST SEBASTIAN CHEESECAKE

Light creamy smooth baked cheesecake served with mix berries compote (E, D, G)

# SELECTION OF SORBETS

Blood orange, lemon, and raspberry

(cF - crustaceans, D - Dairy, Ss - Sesame, M - Mustard, G - Gluten, E - eggs)