

SUNDAY MENU

NIBBLES

Vadams & dips **v 6** | Edamame & podi **v 6** | Samphire onion bhaji **vo 6**

STARTER

Chaat of the day with chickpeas, pomegranate, sev **VO**

Beetroot tikki warming spices, pistachio crust; pickled vegetables in yogurt **VO**

Chilli tofu Indian-Chinese classic with soy, ginger and peppers **V**

Amritsari fish a street food classic; crispy fish with samphire pakoras

Chicken tikka in a classic tandoori marinade; mint chutney

MAIN COURSE

Choose one: steamed rice, pulau, butter naan/ plain/ garlic or tandoori roti

Winter vegetable khorma mild, creamy & aromatic **VO**

Wild mushroom chettinad warming kalpasi, curry leaves and peppercorns **V**

Seabass moilee a delicate coconut milk curry with ginger, shallots

Railway chicken curry spicy, earthy and comforting

Slow-roasted peppery lamb the legendary 'Velu military' dish reinvented

ADD SIDES

Tempered urlai potatoes 7 | Burnt garlic yellow lentils with lauki 7

Roasted broccoli 7 | Chilli-garlic spinach 7 | Truffle sea-salt naan 6

Two courses: £25 per guest

V vegan **VO** vegan option available

Last orders for Sunday set menu at 4pm.

Not available on Rugby / event days or for takeaway/ delivery.

Please be advised that food prepared in our restaurant may contain traces of food allergens.

Should you have any **food allergies**, please alert your server.

All prices are inclusive of VAT. A discretionary 12.5% service charge would be added to your bill.


Shiuli