

SUNDAY MENU ~ SERVED~ 12 NOON- 8PM

<u>TO START</u>

Dahi Puri Sulphur, Gluten, Milk	8.00
Crispy Puri, Creamy Yoghurt & Flavourful Chutneys.	
Chicken Wings 65 Mustard	8.00
Fiery fried chicken wings, marinated in a blend of South Indian spices for a bold, irresistible flavor.	
Naga Pork Ribs Sesame, Soya, Gluten	10.00
Succulent Pork ribs, Naga Chilli.	
Thai Spiced Coconut & Pandan Leaves Mussels** Molluscs, Sesame	11.00
Creamy and Spicy, Thai coconut and pandan leaf broth.	

MAINS

SIZZLING PLATES

Paneer Tikka Sizzler (v) Sulphur, Gluten, Milk	18.00	
Grilled paneer on a sizzling plate with onions, peppers, and Moilee sauce.		
Chicken Tikka Sizzler Sulphur, Gluten, Milk	18.00	
Flame-grilled chicken on a sizzling plate with onions, peppers, and Nihari gravy.		

HOUSE SPECIALTIES

Nihari Beef Short Ribs Sulphur, Gluten, Milk	18.00
Tender, slow-cooked beef short ribs with earthy spices in rich Nihari gravy.	
Kerala Meen Pollichathu Sulphur, Gluten, Fish, Mustard, Milk	20.00
Flaky fish roasted in a banana leaf, finished with a fragrant Moilee sauce.	

All mains are served with a Yorkshire Pudding, Roast Potatoes, Tandoori Broccoli, Carrots

DESSERTS

Rasmalai Tiramisu, Old Monk	Milk, Gluten		7.00
Chocolate Fondant, Kesar Kulfi	, Cherry Compote	Milk, GF	7.00

DEALS 2 Courses £25, 3 Courses £29, 3 Courses for two + Bottle of House Wine £78 ** £2 Supplement

(V) vegetarian (VG) vegan (VGO) vegan option available (GF) gluten free (GFO) gluten free option available

Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens. All fried items are cooked in same fryer and will contain traces of various allergen.

