

Pre-Theatre Menu

3 Courses for £20.00

(Choose any one from each course)

Starters

Samundari Tali Machali

Crispy fried tilapia, coated in gram flour in the traditional way of Marina bay from Tamil Nadu, with curry leaf and mustard mayo and a lemon wedge.

Hiran Ka Seekh Kebab

Minced Scottish venison haunch mince, coated with diced peppers and rolled on skewers, served with fresh mint chutney.

Aloo Kachalu Chat V

Crispy fried potatoes and sweet potatoes, tossed with tamarind and mint chutney, drizzled with sweet yoghurt, nylon sev, ripe banana and pomegranate seeds.

Mains

Kori Gassi

Chicken thigh curry from the state of Karnataka, cooked with red chilies, curry leaf and coconut milk.

Rajasthani Lal Maans

Diced Yorkshire lamb leg braised with caramelised onion and aromatic Rajasthani spices.

Paneer Hari Ghobhi V

Indian cottage cheese tikka, kadhai sauce with malai broccoli.

Sides

Kar Dal V

Naan/Rice V

Desserts

Mango Rice Pudding V

Steamed Yogurt With Summer Berry And Cherries V

Malai Kulfi, Basil Seed, Falooda And Ruabaja V