



Pre/Post-Theatre Menu

Two Courses £20 & Three Courses £25 Per Person

STARTER COURSE (ONE)

Pearl Barley & Apple Salad,
aerated dahi bhalla (v)

Dal Chawal Arancini,
achaar-papad-chutney (v)

Madras Pepper Prawns,
aerated thayir satham

Chicken Tikka ³

MAINS COURSE (ONE)

Grilled Vegetables Skewers,
tadka couscous & quinoa salad (vg)

Tandoori Bharwan Aloo,
benarasi curry (v)

C.T.M- Chicken Tikka Masala

Rajasthani Lal Maas - Slow Cooked Lamb,
shell kachori

SIDES

Traditional Indian bread or Steamed Rice (v)

Tempered Cucumber Pachdi Raita (v)

DESSERTS COURSE (ONE)

Coconut Rice Kheer,
lychees, passion fruit gel (vg)

Doodh Bread Malai (v)

Menu available until 18:30, after 21:30 and Monday to Friday.

Not available on Bank Holidays.

A discretionary service charge of 12.5% will be added to your bill.

Please let us know if you have any allergies or require any information used in our dishes.

Please note that our extensive menu is prepared using many ingredients including allergens.

Whilst every care is taken we cannot completely eliminate the risk of allergen transfer.

(v) Vegetarian | (vg) Vegan. Menu is subject to changes.