

— Est. 2002 —

**LASAN**

— TRUE TO INDIA —

## STARTERS

### *Nav Ratan Lamb*

Tandoori lamb cutlet with a soft gilouti pattie & green chutney. 9.95

### *Assorted Pakoras*

Selection of potato, aubergine, spinach, baby marrow & beetroot fritters. 6.95

### *Chukandar Chicken*

Free-range chicken with cucumber & beetroot salad & mint chutney. 7.95

### *Malai Paneer*

Tandoori paneer served with red pepper chutney & garlic pickle. 6.95

### *Cochin Scallops*

Seared scallops with cauliflower pakora & kalongi puree accompanied by mango-infused coconut milk sauce. 11.95

### *Rock Oyster Tempura*

Battered rock oysters served with pickled shallots & citrus cucumber salad. 3 pcs 8.95 / 6 pcs 12.50

### *Mahi Salmon*

Roasted salmon marinated in a blend of tomato, lime & red pepper, with mint & coriander chutney. 9.50

### *Sarson King Prawn*

Freshwater tandoori king prawns served with sweet, tangy grapefruit & pomelo sirka dressing. 13.50

### *Konkan Soft Shell Crab*

Kashmiri chilli-battered soft shell crab, with Devonshire crab cake, tomato chutney & sour mango. 11.95

### *Lamb Samosa*

Slow-braised yearling lamb in pastry parcels with tamarind chutney. 6.95

### *Sharing Platter*

Beetroot-infused chicken, succulent lamb cutlets, tender lamb samosas & tandoori paneer, served with carrot salad, red pepper & mint chutneys. 24.95

## MAINS

### *Guinea Fowl Korma*

A lavish curry from the Uttar Pradesh region. Half tandoori guinea fowl atop a Lucknowi sauce. 17.95

### *Goat Biryani*

A popular Deccani celebration dish. Slow-stewed goat & basmati rice cooked dum-style, with pineapple raita. 19.95

### *Kashmiri Lamb Rogan*

Juicy lamb, slow-braised in bone marrow stock spiced with garam masala. 17.50

### *Sikandari Lamb*

Slow-roasted lamb shank marinated in a smoky Kashmiri spice mix, served with dhal makhani & raita. 24.95

### *Makhan Chicken*

Tender chicken tikka simmered in tomato & cashew sauce. 17.50

### *Chicken Kalpasi*

Succulent free-range pan-seared chicken simmered in a South Indian curry. 15.95

### *Fenugreek Chicken*

Pan-seared free-range chicken with curried fenugreek & spinach. 14.95

### *Sweet Potato Kofta*

Roasted sweet potato kofta roundels in a yoghurt & turmeric sauce. 10.50

### *Vegetable Dum Biryani*

Delicious combination of mushrooms, broad beans, cauliflower & cashews in basmati rice. 13.95

### *Beef Gaal*

Succulent Nihari beef cheek with garlic-sautéed cabbage & potato kofta. 21.50

### *Haleem Mutton Stew*

Hearty Hyderabad mutton stew with pearl barley, lentils & pickled shallots. 15.95

## SEAFOOD

### *Monkfish Jhol*

Roasted monkfish with garlic-infused leeks, palak broad beans & Kolkatan Jhol sauce. 20.95

### *Seafood Biryani*

Prawns, mussels, white fish, squid, tempura oyster and basmati rice tempered with lentils, mustard seeds, curry leaves & tamarind. 19.95

### *Allepy Halibut*

A soulful Kerala creation. Pan-fried halibut with curry leaf & chilli pakora in an allepy sauce. 21.95

### *Mysori King Prawns*

Freshwater king prawns in curry leaf-infused coconut milk soured with green mango. 24.50

## SIDES

### *Potato Varuval*

Baby potatoes in curry leaves, mustard seeds & Kashmiri chilli. 4.95

### *Okra*

Fresh, delicately-spiced ladies fingers. 5.50

### *Dhal Makhani*

Rich, creamy black lentils & red kidney beans. 5.95

### *Dhal*

An irresistible blend of roasted moong and masoor lentils. 4.95

### *Cauliflower Angara*

Tandoor-roasted cauliflower sautéed with nigella-scented onion masala. 4.95

### *Nilgiri Paneer*

Tandoori paneer with spinach & fenugreek nilgiri sauce. 5.95

### *Roomali Roti*

Soft handkerchief-thin flatbread. 3.50

### *Tandoori Roti*

2.95

### *Naan Bread*

3.50

### *Garlic & Coriander Naan*

3.75

### *Peshwari Naan*

3.95

### *Aromatic Pilau Rice*

3.75

### *South Indian Pilau Rice*

3.95

### *Mushroom Pilau Rice*

4.50

## PUDDINGS

### *Bombay Mess*

Eton mess, Lasan-style. Light meringue with fresh mango crème, raspberry sorbet & textures of coconut & sweet pineapple. 7.75

### *Sticky Date Pudding*

Spiced date pudding topped with masala sultanas, served with vanilla ice cream & spiced toffee sauce. 5.95

### *Chocolate Fondant*

Chocolate fondant with chocolate puffed rice, pistachio crumb, pistachio kulfi & butterscotch tulle. 6.95

### *Beetroot Halva*

Sweet beetroot with caramelized nuts, apple crisps & dreamy pistachio ice cream. 6.95

### *Ice Cream Selection*

4.95

## LASAN BAR

### *2-4-1 Cocktails*

Sunday – Thursday until 7pm

\*Must be the same 2 cocktails served at the same time

## CHEF'S TASTING MENU

*A stunning selection of dishes chosen by our Chef*

Sumptuous 6 course experience for £49 per person

Ask your server for today's menu.

(Limited availability. Tasting menu served to entire table. Minimum 2 guests)

## LUNCH SET MENU

*2 Courses 16.50 | 3 Courses 19.50*

Tuesday – Sunday

Ask for today's menu

\*Maximum party size of 4

Please inform your server of any allergies or intolerances before placing your order. Allergic ingredients are present in our kitchen. We cannot guarantee dishes are 100% free of allergenic ingredients. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request; however we are unable to provide information on other allergens.

A discretionary service charge of 10% will be added to your bill.