



VEGETARIAN THALI

£22.95

Papad [V] [GF]

Crispy, light poppadoms

Gobi Manchurian [VE]

Crispy cauliflower florets tossed in an Indo-Chinese sauce

Paneer Butter Masala [V] [GF] [N]

Soft paneer cubes in a rich thick sauce of spiced tomato and butter

Steamed Rice [VE] [GF] [DF]

Fragrant basmati rice

Raita [V] [GF]

Yogurt in cucumber and onion dip

Plain [VE] or Butter Naan [V]

Made by hand and baked to order

Kheer (Rice Pudding) (GF) (V)

Silky rice pudding simmered with cardamom, almonds, and a touch of saffron for a creamy, aromatic treat

MEAT THALI

£25.95

Papad [V] [GF]

Crispy, light poppadoms

Chicken 67 [DF]

Crispy, golden-fried chicken tossed in a glossy honey glaze and infused with schezwan spices

Railway Lamb Curry [GF] [DF]

Tender boneless lamb cooked in a rich, rustic railway-style curry

Steamed Rice [VE] [GF] [DF]

Fragrant basmati rice

Raita [V] [GF]

Yogurt in cucumber and onion dip

Plain [VE] or Butter Naan [V]

Made by hand and baked to order

Kheer (Rice Pudding) (GF) (V)

Silky rice pudding simmered with cardamom, almonds, and a touch of saffron for a creamy, aromatic treat

[V] Vegetarian

[VE] Vegan

[GF] Gluten-Free

[N] Contains Nuts

[DF] Dairy Free