

PRE AND POST THEATRE MENU

Any Two Courses £19.50 | Three Courses £24.50

SMALL PLATES

Select One

Onion Bhajia

Classic deep fried onion fritters in Bengal gram flour

Chilli Paneer (GF)

Cubes of homemade cottage cheese flavoured with chilli and soy sauce, tossed with pepper, onion and green chillies.

Chicken 65 (GF)

Battered fried chicken cubes mixed with herbs and spices and tempered with mustard leaves, curry leaves and yoghurt

Crispy Bhindi (G)

Deep fried okra in gram flour and spices, served with a chilli sauce. Perfect snack while enjoying a couple of drinks

LARGE PLATES

Select One

Served with Tadka Daal, plain naan or Basmati rice

Chicken Tikka Masala (GF, N)

A true classic with chicken tikka, cashew nut, coconut, almond, yoghurt, simmered in rich creamy tomato and fengreek sauce.

Railway Lamb Curry (GF)

A wonderful partnership of lamb and potatoes with aromatic cinnamon, clove and kashmiri chillies. A dish from the era of the British Raj

Kadai Paneer (GF)

Homemade cheese, tomato, onion, pepper and tomato masala

DESSERT

Gulab Jamun

Soft, spongy and melt in the mouth milk dumpling drenched in cinnamon syrup

Matha Kulfi

Dessert made with pistachio kulfi ice cream, saffron, topped with almond and pistachio nuts

ADDITIONAL SIDES £8.50

All sides are V and GF

Bombay Jeera Aloo

Lightly spiced potato with onion and cumin seed

Aloo Gobi

Spiced potato and cauliflower

Chana Masala

Chickpeas cooked in a tomato based gravy

Bhindi Do Piazza

Okra and diced onion cooked in a spicy tomato based gravy

All dietary requirements can be catered for.

For a full list of allergens, speak to your server.

