LUNCH & PRE-THEATRE MENU

2 courses £15 3 courses £20

STARTERS

Assorted melon, figs and salad leaves with a roasted cumin dressing

Tandoori broccoli marinated with honey, nigella seeds and wheat crisps

Spiced tilapia in gram flour batter, ajwain served with mint chutney

Free range chicken sheek kebab with peppers; smoked tomato chutney

MAINS

Baked organic eggs wrapped in spiced lamb mince served with korma sauce

Seasonal vegetables with onion, tomato, pureed spinach

Chicken simmered with onions, coriander, peppercorn & coconut

Fish 'catch of the day' and squid simmered in traditional moilee sauce

Served with

Kahani rice, Roti and Yellow lentil

DESSERTS

Soya milk rice pudding with saffron, raisins and pistachio

Peanut butter parfait