



## PRE-THEATRE MENU

3 COURSES FOR £15.95 (PER PERSON)  
PLUS 10% OFF DRINKS



# PRE-THEATRE MENU

Sunday – Friday only 5pm – 7pm. This applies to dining in only. This offer is not valid in conjunction with any other offers.

## STARTERS

### SAMOSA CHANA CHAT [V][D]

Crushed crispy samosa mixed with spiced chickpeas and crispy bhujia, topped with sweet yoghurt and tangy tamarind chutney

### ONION BHAJI [VF]

Onions spiced and moulded into balls and then deep fried for a crispy bite

### MURGH TIKKA KEBAB [D]

Boneless chicken pieces marinated overnight and then cooked in the tandoor

### SHEEK KEBAB

Minced lamb mixed with Kashmiri spices and then cooked in the tandoor

## TO FINISH

Choose one of the following

### ICE CREAM

### TEA

### COFFEE

## FOOD ALLERGIES & INTOLERANCES

Some dishes contain nuts. There may be traces of nut in other dishes as the dishes are prepared fresh in a small kitchen. Please advise staff of any allergies or intolerances. Speak to a member of staff about the ingredients in our food if unsure, when ordering. Although extra care is taken we CANNOT GUARANTEE the absence of any allergens in any of our dishes.

## MAIN (Accompanied with rice or naan)

### CHICKEN SHASHLICK KEBAB [D]

Barbecued chicken marinated in Kashmiri spices and stir fried with onions and peppers

### NIMBU MURGH [D]

Chicken cooked with light Indian spices, lemon grass, lime leaf and lemon zest

### MURGH MORICH DONIA

Chicken cooked in a blend of aromatic hot spices, where coriander is the main ingredient combined with green chillies, fresh curry leaf and a dry roasted chilli. Fairly hot dish

### GHOOST SHIMLA MIRCH

Lamb roasted with mixed peppers, onions, coriander seeds and bulb chillies. A Rajastani dish

### LAKNOWI GHOOST

Tender pieces of lamb cooked in a blend of aromatic spices and a rich sauce

### PALAK CHINGRI (add £3)

King Prawns fried with garlic, ginger, spring onions and baby spinach

### MAAST SABJI [D]

Grilled vegetables sautéed in a tangy tomato sauce and dusted with sesame seeds

### BINDI DHAL SALON [VF]

Fresh okra cooked with a mix of lentil and roasted garlic tarka