

Restaurant Week

Taking you on a

Spice & flavour filled trip around India.

Three Courses £25



sachins



Pre-Starter

Amuse - Bouche

Contains: Dairy & Wheat

Starters

Kidney Bean Tikka

Contains: Dairy & Wheat

Potatoes and kidney beans mixed with lucknowi spices, coated with lightly spiced breadcrumbs, lightly fried and topped with yoghurt, tamarind sauce, mint sauce & salad. Speciality from the streets of Lucknow.

Gunpowder Manchurian Paneer

Contains: Dairy & Wheat

Cubes of paneer marinated in bengali 5 spice panch phoron and coated in gram flour and lightly fried drizzled in a manchurian sauce & salad. Specialty from Kolkata.

Lamb Croquettes

Contains: Dairy, Wheat & Mustard Seeds

Spring lamb & potatoes lightly spiced with Rajasthan spices, coated in breadcrumbs & lightly fried. Served with a drizzle of curried mayonnaise & salad. Speciality from Rajasthan.

Honey Chilli Chicken

Contains: Dairy & Wheat

Chicken marinated in Jaipur sourced spices & coated in gram flour, lightly fried and topped with a chilli honey glaze on a bed of salad. Speciality from Jaipur.

Hariyana Chicken

Contains: Dairy

Diced chicken marinated in Punjabi spices with fresh mint and coriander, barbecued in the tandoor & served with a drizzle of mint chutney & salad. Speciality from Hariyana.

Fish Cakes

Contains: Dairy & Wheat

Potatoes and diced cod marinated in South Indian spices, coated in breadcrumbs, lightly fried and served with a drizzle of curried mayonnaise & salad. Speciality from Goa.

Indo Chinese Chingri

Contains: Dairy & Wheat

King prawns, marinated with garlic, ginger, yoghurt, South Indian spices, fresh coriander & lime. Cooked on the tandoor and served with salad & a drizzle of mint chutney. Specialty from Mumbai.

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Mains

Served with a choice of rice or naan.

Raajma

Contains: Dairy

This traditional dish is a staple in most Punjabi homes and ideal served with rice. Kidney beans cooked in a delicately spiced onion and tomato-based masala. Speciality from Punjab

Tarka Daal

Red split lentils cooked in a double onion and tomato based tarka with South Indian spices and curry leaves. Speciality from Kerala.

Lamb Lababdar

Contains: Dairy

Diced lamb cooked in Punjabi spices, cooked in a San Marzano tomato and onion based sauce with a touch of cream and butter. Specialty from Delhi.

Lamb Patiala

Contains: Dairy

Diced lamb cooked in Patiala sourced spices, cooked in an onion, tomato and yoghurt-based masala. This dish is full of flavour; fresh chopped green chillies can be added if you'd like a dish with a bit more of a kick. Speciality from Patiala.

Murgh Muglai

Contains: Dairy

This regal dish would have been eaten by Maharaja's after a long day of hunting. Diced chicken cooked in Rajistani spices, with a touch of cream, whisked egg with chilli oil. The egg can be left out of you'd like. Speciality from Rajasthan.

Murgh Milagaj Masala

Contains: Dairy

Diced tandoori chicken cooked in South Indian spices with crushed chilli flakes, cooked in a San Moranzo tomato and onion-based sauce with a touch of cream and butter. Speciality from Hyderabad.

Goan Chingri

Contains: Dairy

King prawns slow cooked in a onion & tomato based masala with South Indian spices, along with a touch of cream & butter. Speciality from Goa.

Machi Masala

Contains: Mustard Seeds

Pieces of monk fish cooked in Bengali 5 spice panch phoron onion based masala with coconut milk. Speciality from Bengal.