LION & LAMB
BY DSH

Starters
CHOOSE ONE

Onion Bhaji (V)(GF)
CRISPY, DEEP-FRIED FRITTERS MADE FROM THINLY SLICED ONIONS MIXED WITH CHICKPEA FLOUR AND SPICES.

Chilli Panner (V)(GF) 🌶️🌶️
TOSSED WITH BELL PEPPERS, ONIONS, AND A FLAVOURFUL CHILLI SAUCE.

Vegetable Samosa (V) 🌶️🌶️
CRISPY, GOLDEN PASTRY FILLED WITH A SPICED MIXTURE OF POTATOES, PEAS AND HERBS.

Chilli Chicken (GF) 🌶️🌶️
SPICY, STIR-FRIED CHICKEN PIECES TOSSED WITH BELL PEPPERS, ONIONS, AND A FLAVORFUL CHILI SAUCE.

Chicken Yakitori (DF)
TOSSED WITH BELL PEPPERS, ONIONS, AND A FLAVOURFUL CHILLI SAUCE.

Chicken Tikka (GF) 🌶️
MARINATED CHICKEN PIECES, SKEWERED AND GRILLED TO PERFECTION WITH A BLEND OF AROMATIC SPICES.

Mains
CHOOSE ONE

MAIN COURSE IS SERVED WITH RICE AND NAAN

Creamy Garlic Chicken (GF) 🌶️
CREAMY GARLIC -BASED SAUCE INFUSED WITH GARLIC AND BUTTER.

Himalayan Goat Curry (GF) 🌶️🌶️
SLOW-COOKED GOAT IN A RICH, SPICED CURRY WITH HIMALAYAN FLAVOURS.

Hariyali Lamb (GF) 🌶️
TENDER LAMB MARINATED IN FRESH HERBS, MINT, AND CORIANDER, WITH A VIBRANT GREEN SAUCE

Butter Chicken (GF)
CREAMY TOMATO-BASED SAUCE, SLIGHTLY SWEET FLAVOURS

Paneer Butter Masala (V)(GF)
SOFT PANEER CUBES SIMMERED IN A RICH TOMATO AND BUTTERY SAUCE, FLAVOURED WITH MILD SPICES

Chicken Red Curry 🌶️🌶️
A BLEND OF RED CURRY PASTE AND CREAMY COCONUT MILK SERVE WITH STEAM RICE.

VEGAN OPTIONS AVAILABLE ON REQUEST

Desserts
CHOOSE ONE

Mango Cheesecake (V)
A CREAMY MANGO-INFUSED CHEESECAKE WITH A BUTTERY BISCUIT BASE, TOPPED WITH A VIBRANT MANGO GLAZE.

Belgian Chocolate Fondant (V)
A RICH BELGIAN CHOCOLATE FONDANT WITH A MOLTEN CENTER, SERVED WARM FOR AN INDULGENT TREAT.

Mochi (Chef's Choice) (V) (GF)
SOFT AND CHEWY MOCHI WITH A SWEET, CREAMY FILLING IN A VARIETY OF FLAVOURS.

(V) - Vegetarian | (GF) - Gluten Free | (DF) - Dairy Free

Please speak to a member of staff if you have any allergies or dietary restrictions