

STARTER

PANEER (v) - Medium

Slices of soft paneer and peppers in a spiced beetroot & yoghurt marinade.

MUMBAI CHAAT (v) - Mild

Mumbai street snack selection with chutneys, spiced tamarind water and a yoghurt raita.

CRAB & SALMON - Mild to medium

Crispy soft shell crab served with dill marinated salmon, *Jalpur* mango pulp & mint sauce, wasabi cucumber salsa.

PRAWNS - Medium

Tandoor grilled South Indian spiced prawns, served with tomato garlic chutney.

KEBAB - Medium

Tandoori roasted chicken breast and minced lamb kebab served with cabbage kachumber.

MAIN

BHARWAN MIRCH (v) - Medium

Feast & The Furious vegan cheese & jackfruit stuffed baby peppers in a malabari curry sauce, with mini Laccha paratha.

LAMB - Medium to hot

Grilled lamb rump, lamb cutlet, tumeric mash with wilted *The Salad Garden* salad and madras mint sauce.

DUCK - Medium

Oven roasted duck with slightly spiced butter vegetables, makhani sauce, *Long Clawson* stilton dressing *Sara Foods* corn cheese kofta and spinach rice.

FISH (n) - Hot

Grilled sea bass fillet in an Indo-Chinese broth with wilted garlic spinach, *Sona Foods* cabbage samosa and basmati rice.

CHICKEN - Medium

Tandoori *Joseph Morris* chicken breast, chicken wing, spinach sauce, fenugreek potatoes and mushroom pilau rice.

BIRYANI - also available as a main. See Side Dish menu.

DESSERT

GAJJAR HALWA (n)

Sweet carrot pudding with nuts & raisins served on a butter biscuit base with rose ice cream.

SEASONAL FRUIT CHOCOLATE GANACHE

Milk chocolate ganache, seasonal fruit sorbet with a chocolate crumb made with *The Bee Farmer* honey.

KULFI (n)

Frozen pistachio 'ice cream' married with scalded milk.



2 courses £35

3 courses £39

CHEESEBOARD - £8

A selection of three cheeses to be taken as an additional course.



SIDES - £8

LAMB ROGAN JOSH - Made to order
Signature aromatic boneless lamb shank curry.

BUTTER CHICKEN - Mild & sweet
Tandoor roasted chicken breast in creamy makhani sauce.

KEEMA MATTAR - Medium
Marinated minced lamb in tomato & onion sauce with peas.

BHINDI DO PYAZA (v) - Medium
Okra and chunky onions tossed in spices & herbs.

DAL MAKHNI (v) - Mild
Creamy black lentils flavoured with fenugreek.

PANEER TIKKA BUTTER MASALA (v) - Medium
A vegetarian interpretation of the British classic Chicken Tikka Masala.

SPECIAL DUMPUKHT BIRYANI - Medium - £19
Lamb, prawns or vegetable (v)
Fragrant spiced aromatic basmati rice, your choice of ingredients, flavoured with mint, saffron & rose water.

BREADS & RICE - £4

NAAN - Prepared in the tandoor & basted in butter
Plain Naan
Garlic & Coriander Naan
Cheese & Chilli Naan
Peshwari Naan (n)
Keema Naan

LILU SPECIAL BREADS
Red Leicester Naan
Blue Cheese Naan
Aloo Kulcha
Wholemeal
Lachcha Parantha

RICE
Steamed Rice
Pilau Rice

ACCOMPANIMENTS
Green Salad
Yoghurt
Raita

MINI NAAN BASKET - 3 mini naans of choice £9

Please mention dietary requirements to your waiter
(v) vegetarian (n) may contain nuts