

Lunch (All Days, 12pm - 2:30pm)

3 Course £51 | 4 Course £57

Samosa Mutter Chaat (V)

yoghurt, tamarind, mint & spiced white peas

Pan-Seared Achaari Pork

masala puff, quail's egg & homemade garlic pickle

Malabar Prawns

sautéed prawns, white turmeric, onion & curry leaves

♦ Kasoondi Paneer Tikka (V)

homemade cottage cheese, raw papaya salad & mint chutney

♦ Malai Stone Bass Tikka

mace, green cardamom, avocado & mint chutney

Tulsi Chicken Tikka

sweet basil, pickled radish & yoghurt

♦ Adraki Lamb Chop (+18)

royal cumin, fennel, ginger & carrot salad

Baingan Chettinad (V)

baby aubergines, roasted spices, caramelised onions & chillies

Paneer Lababdar (V)

homemade cottage cheese, tomatoes, ginger, chillies & fenugreek

Malvani Prawn Curry

king prawns, coconut milk, tamarind & traditional Malvan spice mix

♦ Old Delhi Butter Chicken

Suffolk corn-fed, char-grilled pulled chicken, fresh tomato & fenugreek

♦ Sindhi Methi Gosht

kid goat, spinach, cinnamon & fresh fenugreek leaves

Served with Dhungar Dal, Palak Mushroom,

Basmati Rice or Breads

Gulab Jamun

cottage cheese dumplings & rose fragranced syrup



♦ Signature Jamavar Dishes V - Vegetarian

Lunch Menu available for maximum 6 guests per table. Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts. Menus are subject to change. Prices include VAT. A discretionary service charge of 5% and a 10% cover charge will be added.