

Weekender Lunch (Sat, 12 - 2:30pm, Sun 12pm - 3pm)

3 Course £35 / 4 Course £40

 Chandni Chowk Ki Aloo Tikki (v)
potato tikki, spiced white peas, yoghurt, tamarind & mint chutney

 Tellicherry Pepper & Garlic Soft Shell Crab
plum chutney, garlic chips & homemade garlic pickle

Murgh Malligai
chicken fillets, buttermilk & raw mango yoghurt

Pan-Seared Achaari Pork
masala puff, quail's egg & homemade garlic pickle



Kasundi Paneer Tikka (v)
raw papaya salad & mint chutney

 Malai Stone Bass Tikka
mace, green cardamom, avocado & mint chutney

 Adraki Lamb Chops
royal cumin, fennel, ginger & carrot salad



Kofta Dilkhush(v)
kale & homemade cottage cheese dumplings, cashew nuts, caramelised onion, saffron & chilli

Gucchi Mutter (v)
morels, green peas & fresh tomato

 Prawn Mappas
Southern spiced coconut, curry leaf & tomatoes

 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 Paneer, Basmati Rice or Breads



Kesar Mango Rasmalai
wheat biscuit, saffron, mango cream & berry chutney

Rhubarb Chuski Falooda
basil seeds, rhubarb & saffron rabri kulfi



Jamavar Signature Dishes. Lunch/Early Bird Menu available for maximum 8 guests per table.

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts.

Prices include VAT. A discretionary service charge of 12.5% will be added.