

DRINKS	
Soft Drinks	£2.49
Coke · Diet Coke · Lemonade	
Fruit Juice	£2.99
Orange · Pineapple · Apple · Mango · Cranberry	
Lassi	£4.49
Mango	
Beer	
Cobra Half Pint	£3.49
Cobra Pint	£5.49
House Wine (Red/ White)	
Glass 175ml	£5.49
Bottle 700ml	£18.99
Tea	£2.99
Everyday Brew · Green Tea Darjeeling Earl Grey · Fresh Mint	
Lavazza Coffee	£2.99
Espresso · Cappuccino · Decaf Flat White · Filter · Café Latte	

3 COURSE
LUNCH SET MENU

Poppdums & Dips

Starter (Choose any one)

Main Platter/ Dum Biryani (Choose any one)

Dessert/ Hot Beverage (Choose any one)

Vegetarian

£14.99 per person

Non-Vegetarian

£15.99 per person

- V

Vegetarian

GF

Can be Gluten Free on request

Medium Spicy

Spicy

VG

Can be made Vegan on request
- Veer Dhara

XPRESS LUNCH MENU
- TO START WITH
- | | | | | | |
|--|-------|-------|---------------|-------|-------|
| Poppdum | GF VG | £0.99 | Potato Wedges | GF VG | £2.49 |
| Plain or Spicy. Served with variety of flavoursome dips. | | | | | |
- STARTERS
- (Served with fresh julienne salad & crispy poppadum cone)

Onion Bhajiya	GF VG	£4.49	Lamb Seekh Kebab		£5.99
The all time favourite “bhaji” with a Veer Dhara twist of shredded potatoes, spinach and Indian herbs.			Ground Lamb kebab with aromatic spice is wrapped around skewers & roasted on hot charcoal embers.		
Honey Chilli Cauliflower		£4.99	Murg Malai Tikka	GF	£5.99
A Veer Dhara speciality of cauliflower, stir-fried with natural honey, garlic & chillies.			Tandoor glazed supreme of chicken marinated with ginger, green chilli, cream cheese and coriander stem.		
Vegetable Samosa	VG	£4.49	Fish Amritsari	GF	£5.99
Lamb Samosa		£4.99	Tilapia marinated in garlic, carom seeds & chilly powder coated in gram flour batter & fried, topped with lemon juice and chat masala.		
Punjabi Style samosa with option of coriander and pepper spiced potato or spiced minced lamb and peas.					
Xpress Assorted Vegetarian		£7.49	Xpress Non-Vegetarian Platter		£7.99
Assortment of Paneer Tikka, Onion Bhajiya, Vegetable Samosa and Honey Chilli Cauliflower.			Assortment of Lamb Seekh Kebab, Murg Malai Tikka, Fish Amritsari and Lamb Samosa.		
- MAIN PLATTERS
- (All our main platters are served with a baby Naan, Pulao Rice, fresh Julienne salad & crisp poppadum cone)

Daal Makhani	V GF	£7.99	Tandoori Chicken	GF	£8.99
Speciality of the house, black lentil stewslowly cooked overnight to perfection.			Half baby chicken marinated with yogurt, ginger, garlic & red chillies cooked in traditional clay oven.		
Saag Bhaji/ Paneer/ Aloo	V GF	£7.99	Chicken Tikka Masala	GF	£8.99
Home-style spinach tempered with garlic and cumin seeds, served on its own, or with the option of added baby potatoes or Indian cottage cheese.			Tandoor grilled chicken breast in creamed fresh tomatoes flavoured with fenugreek leaves, ginger and fresh coriander.		
Paneer Makhani	V GF	£7.99	Chicken Korma	GF	£8.99
Char-grilled cottage cheese cubes cooked in a creamy tomato sauce.			Diced Chicken breast cooked in rich cashew nut gravy, flavour with coconut & finished with fresh cream.		
Pindi Chana	GF VG	£7.99	Chicken Curry	GF	£8.99
Chickpeas cooked with gram-flour & Punjabi spices.			Boneless chicken cubes in spicy North-Indian style curry.		
Lamb Rogan Josh	GF	£9.49	Lamb Pasanda	GF	£9.49
Classic Lamb curry from Kashmir, undoubtedly a prince amongst curries.			A saffron-flavoured mild lamb dish, cooked in a yoghurt, cashew nut & almond paste, finished with cream.		
- DUM BIRYANI GF
- Braised basmati rice, browned onions, herbs, rose water, ground spices & saffron, cooked in exotic spice mix with melange of vegetables or meat.

All biryani dishes are served alongside vegetable curry or Raita (yogurt side)
- | | | |
|-------------------|----|-------|
| Vegetable Biryani | VG | £7.99 |
| Chicken Biryani | | £8.99 |
| Lamb Biryani | | £9.49 |
- NEW

KATHI ROLL

Malabari paratha wrap stuffed onion, pepper and tikka of your choice:

Chilli Paneer

£7.49

Chicken

£7.99

Lamb

£8.49
- HOMEMADE DESSERTS
- | | |
|--|----------|
| Gulab Jamun | £3.49 |
| A classic dessert from North India, soft delicious dumplings, served hot in cardamom and rose flavoured syrup. Each serving comes with two pieces or one can be substituted with a scoop of vanilla custard ice cream. | |
| Kulfi on a stick | GF £4.49 |
| A sweet creamy treat. To say “kulfi jam gai” is to say “I'm feeling very cold!”. | |
| Gulkand (Rose Petals & Honey) • Mango Malai (Rich Dairy) • Chocolate • Pistachio | |
| Banoffee Pie | £4.49 |
| Homemade English dessert pie made from fresh bananas, cream and caramel on a buttery biscuit base. | |
- A discretionary 10% service charge will be applied to your total bill.
 - Kindly ask your server for the à la carte and the drinks & wine menu to enjoy a broader selection of options.
 - Please inform your server of any allergies or specific dietary requirements you may have.
-

XPRESS LUNCH MENU

We prioritise the value of your time,
especially during a busy day.

Our menu is generously crafted yet
perfectly balanced, providing just the
right portion. Each main dish includes a
fluffy, golden-brown baby naan, aromatic
pulao rice, a vibrant julienned salad, and
a crisp poppadum cone.

From the moment you order, our skilled
chefs spring into action to ensure your
Xpress Lunch is freshly made and served
to your table within 15 minutes.

Flip the page and embark on a delectable
journey through the rich flavours of
exquisite North-Indian Punjabi cuisine.