

kutir

कुटीर

Set Lunch

£35 (1 – 4pm)



(select one)

Classic G&T

London Dry, Indian Tonic

Bahaar

Zesty Orange, Orange & Elderflower Tonic

Bagiya

Lemon Drizzle, Grapefruit & Rosemary Tonic, Cucumber

Sariska

London Dry, Sweet Vermouth, Sweet Basil, Lavender, Ginger, Activated Charcoal



STARTER

(select one)

Bedmi ~ Bhaji

Stuffed fried bread, potato, semolina

Cauliflower ~ Textures

Samosa, pickle, chutney

Prawns ~ Masala

Roscoff onion, coconut, sesame, peanut

Quail Naan ~ Truffle

Masala scrambled egg, mince, oil

Goat ~ Uthappam

Rice lentil pancake, curry leaf, coconut

Please speak to your server for allergens information. Standard measure of 25ml gin used.

Dishes may contain traces of allergens/nuts despite our persistent efforts.

Price includes VAT. A discretionary service charge of 15% applies.

MAIN

(select one)

Kamal Kakdi ~ Salan

Lotus root, peanut, sesame, mustard, seeds

Truffle ~ Khichadi

Rice lentil kedgeree, wild mushroom, raita

Sea Bass ~ Neelgiri

Pan-seared, jaggery, curry leaf

Chicken Tikka ~ Masala

Tomato, fenugreek, Kashmiri chilli

Venison ~ Green Peppercorn

Slow-cooked, fennel, yoghurt

Served with Tadka Dal,

Steamed Rice & Breads



(Add for £5)

DESSERT

(select one)

Chocolate ~ Peanut

Valrhona ganache, crumble, hazelnut

Cassata ~ Rose

Cranberry, Jelly, pink peppercorns

Sorbet ~ Granita

Mango & passionfruit, coconut, ginger beer