

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)

Aloo Tikki ~ Honey Yoghurt

Crispy potato cake, tamarind, mint chutney

Cauliflower ~ Textures

Samosa, pickle, chutney

Prawns ~ Masala

Roscoff onion, coconut, sesame, peanut

Quail Naan ~ Truffle

Masala scrambled egg, mince, oil

Please speak to your server for allergens information. Standard measure of 30ml 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)

Aubergine ~ Salan

Peanut, sesame, curry leaf

Paneer ~ Makhani

Cottage cheese, vine tomato, Kashmiri chilli

Sea Bass ~ Neelgiri

Pan-seared, jaggery, curry leaf

Chicken Tikka ~ Masala

Vine tomato, fenugreek, Kashmiri chilli

Served with Tadka Dal, Steamed Rice & Breads



(Add for £5)

DESSERT

(select one)

Chocolate ~ Banana

Valrhona chocolate, chilli, soil

Date Pecan ~ Cinnamon

Kulfi, caramel, pistachio

Sorbet ~ Granita

Mango passionfruit, ginger beer