

# KACHORI

## Set Lunch

(Monday – Friday Only)

**Any 2 Courses £19.50 / 3 Courses £24.50**

**Choice of Complimentary Glass of House Wine 175ml/Beer 330ml/Soft Drink**

### SMALL PLATES

#### **Matar and Truffle ki Kachori (GM)**

*Truffle infused green peas Kachori, black chickpeas and aloo, pickled ginger.*

or

#### **Salmon Shikhampuri (MG)**

*Scottish salmon cakes, turmeric, leeks, chives, green onions, burani raita.*

or

#### **Smoked Chicken Salad (NMG)**

*Chicken supreme, mixed green leaves, puffed millet, watermelon radish, naan croutons, house dressing.*

### LARGE PLATES

#### **Khatte Meethe Baingan (Ve)**

*Baby aubergine, onions, tomato, tamarind, coriander.*

or

#### **Achari Murg (M)**

*Spiced chicken, nigella seeds, fennel, mustard, turmeric, yoghurt.*

or

#### **Laal Maans**

*The renowned dish of Rajasthan, boneless diced leg morsel masala, Mathania chillies, caramelized onion, tomatoes.*

With

**Tadka Dal** Smoked Mundu chilli and garlic tempered mixed yellow lentil (Ves.

**Naan or Onion and Cumin Pulao (MG)**

### ADDITIONAL SIDES

**Marwari Gobhi £8.95 (Ve)**

*Cauliflower florets, onion, tomatoes, cumin, mung bean podi.*

**Khumb Ki Sabji £8.95 (M)**

*Mixed field & wild mushrooms, bok choy.*

**Aloo Bhaji £7.95 (Ve)**

*Jaipur style potatoes, mustard, tomato, asafoetida, ghee.*

**Pindi Chana £7.95 (Ve)**

*Chickpeas, mango powder, kala namak, ginger.*

### DESSERT

**Masala Chai Brulée, Summer Berries (M)**

Or

**Alphonso Mango and Cardamom Kulfi, Falooda, Chia Seeds (M)**

***The menu only lists Milk (M, dairy), Nuts (N), Vegan (Ve) and Gluten (G) as allergens. Please ask your server for a more detailed list.***