

All-day Spread

Available from 11.45

**CROWD-PLEASING FAVES. SNACKS COME TO THE TABLE TO START.
YOU CHOOSE: ONE SAVOURY, A RUBY MURRAY OR A BIRYANI, AND A SIDE DISH.**

Snackery to share

CHAKLI (Ve)

Crunchy fried snacks (spiced flours of rice and gram) to dip into tangy chilli tomato chutney. A Permit Room regular.

PEANUT MASALA (Ve)

The first wet thing you order in a permit room: lightly-roasted fresh peanuts tossed with chopped tomato, onion, coriander, chilli and lime juice.

CHILLI CHEESY GARLIC NAAN BITES (V)

Cheddar stuffed and green-chilli smacked, straight out the Tandoor. Every hot mouthful melts – your drink's plus-one.

Choose a savoury

CRISPY SPINACH CHAAT (+Ve option)

Hard work to make this chaat, but a holiday to eat. Crispy-fried babyleaf spinach with yoghurt, chutneys, spices and fresh pomegranate. So light, so zesty, you'd eat twenty.

LAMB SAMOSAS

Golden Gujarati filo (not Punjabi shortcrust) stuffed with minced lamb, onions and spices. Lime for tang.

VEGETABLE SAMOSAS (Ve)

Three crunchy short-crust (Punjabi style) pastry parcels of potato, onion, green pea, carrot, cinnamon and clove stuffing. God loves a triangle.

CHICKEN PICK-ME-UPS

An Indo-Chinese choice in permit rooms, this bundle of marinated and battered chicken is deep-fried, and ready to roll in red chilli chutney.

PRAWN RECHEADO (S)

A Goan go-to. Pan-tanned prawns in a tangy masala of red chillies, garlic and ginger. Arrives on an a-peeling banana leaf.

Choose a ruby murray or biryani

CHOLE (Ve)

Chickpeas bob to saucy beats. Roasted cumin, black tea and dried mango cut loose over waves of heat. Hearty for your party.

DISHOOM CHICKEN RUBY

Tender chicken in a rich-and-silky makhani sauce. A good and proper curry full of spice and flavour.

PRAWN MOILEE (+Ve option)

Very peaceful curry of coconut milk, golden with turmeric, curry leaves, fresh ginger, garlic and spices. A South Indian recipe with juicy prawns (**or vegan with cauliflower**).

DISHOOM MATTAR PANEER (V)

Perky peas, pillowy paneer in a delicious tomato gravy. Simple comfort.

CHICKEN BERRY BRITANNIA

Full-on tasty pot of chicken, ginger, garlic, mint, coriander and rice cooked together in the Kacchi biryani style. Think Britannia's Chicken Berry Pulao, with cranberries.

Choose a side

PLAIN NAAN (+Ve option)

GARLIC NAAN (+Ve option)

CHEESE NAAN (V)

STEAMED BASMATI RICE (Ve)

A MEAL FOR A MEAL – For every meal you eat with us, we donate a meal to a child. We work with two charities – Magic Breakfast in the UK and The Akshaya Patra Foundation in India – who provide nourishing free meals to schools.

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