

Welcome to Indian Chefs!

Indian Chefs Lunch Menu: Embark on a sensory journey of vibrant flavours and aromatic spices, expertly crafted by our 5-star chefs. Our menu pays homage to the Royal Kitchens of India, offering an exquisite taste of authentic Indian cuisine

LUNCH SET MENU - £14.00 Only Per Head LUNCH SET MENU - £9.99 Only for Kids

Allergy Note:



VEG STARTERS

MASALA PEANUTS (V)

Snack it with your drink

PUNJABI PANEER TIKKA (VE) D

Juicy chunks of paneer with onion and pieces of pepper

ONION BHAJI(V)

Finely sliced onion smothered in fragrantly spiced batter and fried to crispy perfection

GARLIC MUSHROOM (V)

Tasty appetizer made with button mushrooms sauted in butter garlic and herbs

MAINS

All mains are served with Plain Rice or Plain Naan

From the Grill selection:

CREAMY WHITE MALAI MALAI BOTI CHICKEN BOTIBOTI CHICKEN SEEKH KEBAB

Veg Curries:

DAAL MAKHNI

Black lentil mixed with kidney beans simmered in cream and butter infused with garlic

KADI PAKORA

Tangy and flavourful Punjabi Kadhi Pakora has deep fried pakoras (fritters) dunked in a tangy yogurt-based curry!

Non-Veg Curries:

MUGHLAI BUTTER CHICKEN

Traditionally known as murgh makhani, It is a type of thick curry made from boneless chicken with a spiced tomato and butter (makhan) sauce. Best for a chilli intolerant palate!

CHICKEN HANDI

Slow-cooked in a copper or earthen clay pot (called handi) with aromatic spices, yogurt, cream, and fragrant herbs. It is a mild and creamy and oh so flavourful chicken curry!!

LAMB ACHARI GOSHT

Cooked in a wok to emulate a karahi, this version has Amritsari influences & uses lamb

Please speak to our staff for allergen information. Dishes may contain traces of allergen / nuts & may contain bones despite our best efforts. Prices include VAT and will be added to your bill.