

# KRICKET

## SUNDAY LUNCH

*Mughal cuisine is well known for its opulence and grandeur, and no more so is this apparent than with Murgh Musallam and Lamb Raan. Indulge like a Royal and relax into a Sunday slumber with a feast to celebrate these most glorious dishes.*

### SNACKS

Tomato rasam pani puri (vg)	2
Rice papads, green mango chutney (v/vg)	4.5
Jerusalem artichoke samosas (v)	4.5
Goan sausage croquettes, apple chutney	5.5

### DRINKS

Bloody Maharaja	11 / 40
Coconut & Ginger Lassi	6 / 21
English Fizz, Sov'Ran, Rye	12 / 65
Lager, Harbour Brewing Co (4.0%)	4.9

### MURGH MUSALLAM

Charcoal grilled tandoori chicken  
Musallam sauce  
Berry pulao  
Chicken seekh kebab  
Black garlic & dried chilli raita  
Pickled onion & pomegranate salad

*Quarter 20 / Half 40 / Whole 80*

### LAMB RAAN

Charcoal grilled braised leg of lamb  
Raan sauce  
Berry pulao  
Mutton seekh kebab  
Black garlic & dried chilli raita  
Pickled onion & pomegranate salad

*200g 25 / 400g 50 / 800g 100*

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### GOBI MUSALLAM (v)

Charcoal grilled cauliflower  
Musallam sauce  
Gobi pulao  
Black garlic & dried chilli raita  
Pickled onion & pomegranate salad  
Laccha paratha

18

### SIDES all 5

Butter chicken butter pink fir potatoes (v)
Laccha paratha (v)
Purple sprouting broccoli, almond chilli oil (vg)

### DESSERT

Shahi Tukda	9
Bread & butter pudding, brown butter ice cream, fresh pear, Armagnac prunes & pistachio	