

— Est. 2002 —

# LASAN

— TRUE TO INDIA —

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## Weekend Special Feast

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### ***Lamb Raan*** (B, M, D)

A stunning centrepiece of a tender, slow-roasted shoulder of Lamb in a fragrant tandoor masala marinade

*Accompanied by:*

### ***Dum Aloo*** (M, D)

Roasted potatoes in chilli, mustard seed and curry leaf

### ***Masala Gobi*** (M, D)

Whole char-roasted cauliflower in a masala marinade

### ***Papita Daal*** (D)

Red split lentils with green papaya

### ***Biryani chawal*** (D)

Basmati rice infused with garam masala, black cardamom and fresh mint & coriander

### ***Naan Bread*** (D, G)

Infused with fenugreek and lightly-brushed with truffle oil

**£35 per person**

*(Pre-order may be required. Limited availability. The feast is served and charged at multiples of two people.)*

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### ***Special dessert recommendation to finish***

**£6**

Ask your server for today's dessert

*All items on this menu are presented across the table, so that guests are able to share and taste each and every dish (minimum 2 guests).*

*If you have any special dietary requirements, please let us know at the time of booking.*

*If a particular fresh produce is unavailable on the day, a suitable alternative will be ordered.*

*(G) Contains Gluten (D) Contains Dairy (M) Contains Mustard (B) Contains Bone Allergenic ingredients are present in our kitchen. We cannot guarantee dishes are 100% free of these ingredients. Please ask staff for full allergens list.*

*10% Discretionary service charge applies for tables of 6 or more.*