

— Est. 2002 —

LASAN

— TRUE TO INDIA —

Taste of Lasan

Kaju Paneer

Mustard infused Paneer with a smooth cashew gravy. (D)(M)(N)

Spier, Seaward Chenin Blanc 75ml

Soft Shell Crab

Kashmiri chilli-battered soft shell crab, with Devonshire crab cake & tomato chutney (C)(E)(G)(D)

La Serre, Viognier 75ml

Lamb

Tandoor lamb cutlet, heritage tomato salad & mustard chutney (M)(D)

Castillo Clavijo, Rioja Reserva 75ml

Sarson King Prawn

Fresh water king prawn, served with sweet and tangy grapefruit & pomelo sirka dressing. (D)(C)(M)

Domingo Martin, Albarino 75ml

Tandoor Spring Chicken

Tandoor roasted spring chicken, pickled onion & cured cucumber with mint chutney. (D)(S)

La Serre, Viognier 75ml

Beef Gaal

Succulent Nihari beef cheek with garlic-sautéed cabbage & potato kofta. (D)(M)

"Passion has Red Lips" Shiraz / Cabernet, Some Young Punks 75ml

Beetroot Halva

Sweet beetroot with caremalised nuts & dreamy pistachio ice cream. (G)(D)(N)

Vietti, Cascinetta Moscato d'Asti 50ml

This menu is designed to be enjoyed by the entire table. Minimum 2 guests.

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

(G) Gluten (D) Dairy (S) Sulphites (M) Mustard (N) Nuts (C) Crustacean (E) Egg

Please ask staff for full allergens list. Allergic ingredients are present in our kitchen.

We cannot guarantee dishes are 100% free of allergenic ingredients.

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

10% Discretionary service charge will apply.

7 Courses - £69 per person

Optional Wine Flight - £26 per person