

— Est. 2002 —

# LASAN

— TRUE TO INDIA —

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.

**(D)** Dairy **(M)** Mustard **(N)** Nuts **(E)** Egg **(F)** Fish **(C)** Crustacean **(G)** Gluten **(So)** Soy **(S)** Sulphites

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

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

## Taste of Lasan

### *To Begin*

A selection of Papads and Pani Puri. **(D)(So)(G)(S)**

*Vaporetto, Prosecco 100ml*

### *Kaju Paneer*

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

*Stellenrust, Chenin Blanc 75ml*

### *Mahi Salmon*

Roasted salmon marinated in a blend of tomato, lime & red pepper, with a mint & coriander chutney.

**(F)(G)(D)(M)**

*Rieslingfreak, No55 Clare Valley Riesling 75ml*

### *Tandoor Spring Chicken*

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

*La Serre, Viognier 75ml*

### *Cod Pappu*

Mustard marinated cod loin atop sautéed spinach with a dhal gravy flavoured with tamarind. **(F)(D)(M)**

*Chateau Saint Roux, Friponne Organic Rosé 75ml*

### *Beef Gaal*

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

*Barolo, Angelo Veglio 75ml*

### *Bombay Mess*

Eton mess, Lasan style. Light meringue with fresh mango crème, raspberry sorbet & textures of coconut & sweet pineapple. **(G)(E)(D)(N)**

*Vietti, Cascinetta Moscato d'Asti 50ml*

### *Petit Fours*

*6 Courses £79 per person*

*Optional Wine Flight £34 per person*