

— Est. 2002 —

LASAN

— TRUE TO INDIA —

FEAST MENU

4 courses

WINNER
GORDON RAMSAY'S

THE **f** WORD

Best Local Restaurant in the UK

FEAST MENU

FOR THE TABLE

4 courses | 54 per person



Papads | House chutneys

Pani Puri | Crisp semolina shells, spiced chickpeas, mint-tamarind water



Samosa Chaat | Potato samosas, chickpeas, mint yoghurt, tamarind

Beetroot Chicken | Beetroot-marinated clay-oven chicken, cured cucumber, apple purée

Salmon Samosa | Crisp parcel filled with spiced salmon

Add: Nav Ratan Lamb Cutlet | Tandoori lamb cutlet, green chutney +5



Old Delhi Butter Chicken | Clay-oven chicken, tomato, butter and cashew makhani

Slow-Braised Beef Vindaloo | Tender beef, tangy Goan masala

Deccan Mushroom Biryani | King oyster, enoki, shiitake, spiced saffron basmati

Add: Helba King Prawn | King prawns, fenugreek-spiced masala, citrus +8

Served with unlimited sides:

Crispy Bombay Potato | Twice-fried potatoes, chilli, spice, lime

Plain Naan | *Pilau Rice* | *Kachumber Salad*



Bombay Mess | Meringue, mango crème, raspberry sorbet, coconut, pineapple

RECOMMENDED WINE

Babich Family Reserve Sauvignon Blanc 2025, Marlborough, New Zealand

Gooseberry, lime and vibrant acidity. 42

Pinot Noir Pays d'Oc, Badet Clément 2024, France

Cherry, raspberry and silky tannins. 42

FOR THE TABLE

All dishes will be presented across the table, so guests are able to share and taste each dish. Minimum 4 guests.

Any allergens? Ask our manager.

Allergenic ingredients are present in our kitchen – we cannot guarantee dishes are 100% free of these.

10% discretionary service charge, shared by all staff.