

— *Est. 2002* —

LASAN

— TRUE TO INDIA —

FEAST MENU
PREMIUM SELECTION
4 courses

WINNER
GORDON RAMSAY'S

THE **f** WORD

Best Local Restaurant in the UK

FEAST MENU
PREMIUM SELECTION

FOR THE TABLE

4 courses | 79 per person



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

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



Ananas Paneer | Pineapple-infused paneer

Mahi Salmon | Clay-oven roasted salmon, tomato, red pepper, lime

Venison Samosa | Crisp parcel filled with spiced venison

Nav Ratan Lamb Cutlet | Tandoori lamb cutlet, green chutney

Add: Sarson King Prawn | Mustard-marinated king prawn, grapefruit salad **+8**

Add: Konkan Crab | Curry leaf-battered soft-shell crab **+8**



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

Beef Cheek Dalcha | Slow-cooked beef cheek, lentils, bone marrow, nihari spices

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

Monkfish Fenugreek | Roasted monkfish, fenugreek-spiced masala, citrus

Served with unlimited sides:

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

Roasted Cauliflower | Tandoor-roasted cauliflower, spices and herbs

Garlic Naan | *Pilau Rice* | *Roasted Squash & Walnut Salad*



Sticky Date Pudding | Spiced date sponge, toffee sauce

RECOMMENDED WINE

Pinot Gris Pierres Sèches, Muré (Organic) 2023, Alsace, France

Spiced pear, citrus and gentle richness. 50

Cantos de Valpiedra, Rioja Reserva 2021, Rioja, Spain

Strawberry, vanilla and refined oak. 53

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.