

All-day Spread

Available from 11.45

**CROWD-PLEASING FAVES. SNACKS COME TO THE TABLE TO START.
YOU CHOOSE: ONE SMALL-ISH, A RUBY MURRAY OR A BIRYANI, AND A SIDE DISH.**

Snackery to share

MASALA NUTS (Ve)

The first thing you order in a Permit Room. Peanuts, cashews, coconut and curry leaves roasted in a chilli and mustard seed masala.

CHILLI CHEESY GARLIC NAAN BITES (V)

Cheddar stuffed and green-chilli smacked, straight out the Tandoor. Every hot mouthful melts – your drink's plus-one.

Choose a small-ish

CRISPY SPINACH CHAAT (+Ve option)

Hard work to make this chaat, but a holiday to eat. Crispy-fried babyleaf spinach with yoghurt, chutneys, spices and fresh pomegranate. So light, so zesty, you'd eat twenty.

VEGETABLE SAMOSAS (Ve)

Three crunchy short-crust (Punjabi style) pastry parcels of potato, onion, green pea, carrot, cinnamon and clove stuffing. God loves a triangle.

LAMB SAMOSAS

Golden Gujarati filo (not Punjabi shortcrust) stuffed with minced lamb, onions and spices. Lime for tang.

PERMIT ROOM FRIED CHICKEN

It's in the name. Crisp golden bites tossed in podi masala. Dunk in spicy chilli chutney. Smack lips.

GARLIC PEPPER PRAWNS

Indo-Chinese bar snack. Crispy-fried prawns. Sticky soy-oyster sauce, serious black pepper, garlic and chilli. Lift with lime.

Choose a ruby murray or biryani

PRAWN MOILEE (+Ve option)

Very peaceful curry of coconut milk, golden with turmeric, curry leaves, fresh ginger, garlic and spices. A South Indian recipe with juicy prawns (or vegan with cauliflower).

DISHOOM CHICKEN RUBY

Tender chicken in a rich-and-silky makhani sauce. A good and proper curry full of spice and flavour.

CHOLE (Ve)

Chickpeas bob to saucy beats. Roasted cumin, black tea and dried mango cut loose over waves of heat. Hearty for your party.

DISHOOM MATTAR PANEER (V)

Perky peas, pillowy paneer in a delicious tomato gravy. Simple comfort.

CHICKEN BERRY BRITANNIA

Full-on tasty pot of chicken, ginger, garlic, mint, coriander and rice cooked together in the Kacchi biryani style. Think Britannia's Chicken Berry Pulao, with cranberries.

LAMB BIRYANI

Pop off the lid and spoon into buttery saffron rice rich with spice. Dig deep. Find fall-apart leg of lamb and caramelised onions. Ask for raita – it's nice.

Choose a side

PLAIN NAAN (+Ve option*)

CHEESE NAAN (V)

GARLIC NAAN (+Ve option*)

STEAMED BASMATI RICE (Ve)

*vegan naans cooked in the same tandoor as naans made with eggs and dairy

A MEAL FOR A MEAL – For every meal you eat with us, we donate a meal to a child. We work with two charities – Magic Breakfast in the UK and The Akshaya Patra Foundation in India – who provide nourishing free meals to schools.



If you have any food allergies or dietary requirements, please let us know.

(V) *Suitable for vegetarians*
(Ve) *Suitable for vegans*
(+Ve option) *Vegan option available*

Dishes marked (V) may contain eggs. We make every effort to avoid cross-contamination, but sadly can't guarantee dishes and drinks are allergen-free. For allergen and calorie information, simply scan the QR code.

