

GUL & SEPOY

2 COURSES LUNCH SET MENU

INCLUDES A STARTER AND A MAIN COURSE FOR £16

STARTERS

YAM AND PANEER KOFTA CHAAT
KALE AND BUTTERNUT SQUASH SALAD
WHOLE SOFT SHELL CRAB
BURNT ACHARI CAULIFLOWER AND POTATOES
KASHMIRI LAMB RIB KABARGAH

MAINS

ALL SERVED WITH MASOOR DAL KHICHDI

WHOLE CHETTINAD RABBIT LEG WITH WILD MUSTARD AND GARLIC
WHOLE TANDOORI SEA BREAM WITH PICKLED BLACK RADISH
BEEF ONGLET MUSALLAM WITH FRIED QUAIL EGG
WHOLE DUCK BREAST WITH ALOO BUKHARA SAUCE

SIDES

DAHI-KE-KEBAB PICKLED KOLRABI WITH GOAT CHEESE 2.9
GRILLED MALVANI OYSTER WITH SAMPHIRE PAKORA 3.5
KALMI CHICKEN KEBAB WITH MASALA ONION & PRUNE CHUTNEY 4

DESSERT

COCONUT, PASSION FRUIT, TULSI & CHOCOLATE 6
BLOOD ORANGE & SAFFRON POLENTA CAKE WITH CARDAMON ROSE CREAM 6

SIGNATURE COCKTAILS

CHILLI AND CARDAMOM MARGARITA 10
TEQUILA, ANCHO REYES, LIME, CARDAMOM

PASSION FRUIT SOUR 10
ABUELO 12YR, ABUELO 7YR, LEMON, PASSION FRUIT

SAZERAC NEGRONI 12
SAZERAC, CAMPARI, ANTICA FORMULA

CHOCOLATE RUM OLD FASHION 12
ANGOSTURA 1824, CHOCOLATE B. AND CINNAMON

PORTO SPRITZ 10
WHITE PORT, LEMON MARMELADE, BASIL & TONIC

BLOODY GUL 10
VODKA, ANCHO REYES, LEMON AND TOMATO JUICE

*FOR ANY ALLERGY PLEASE MAKE SURE YOU ADVISE YOUR WAITER BEFORE ORDERING
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL*

GUL AND SEPOY SERVES FOOD INSPIRED BY THE ROYAL COURTS OF NORTH INDIA,
PAIRED WITH THE MORE RELAXED, RURAL COOKING OF FISHING VILLAGES
LOCATED ALONG THE SOUTH WEST COASTLINE.