



[Agni Menu 1 @ £13.50 per person](#)

Papadums & Chutneys

STARTERS

Bombay Bhel Poori

Crunchy savouries with chick-peas, bombay-mix, peanuts and chutneys

Mysore Masala Vada

Crispy fried snack of lentils with ginger, garlic and chilli

Chicken 65

Spicy southern Indian chicken wings

MAIN COURSES

Chicken Nawabi

Tandoori Chicken tikka in a silky gravy of tomato, herbs, cinnamon and cardamom

Lamb Do Pyaza

Shanks of lamb with onion, tomato, garlic and Indian herbs

Vegetable Kolhapuri

A spicy vegetable curry with ginger, garlic, yoghurt and chilli

Masala Potatoes

Basmati Rice

Naan

DESSERTS

Vanilla Ice Cream

Home made kulfi

Prices are inclusive of VAT. A gratuity of 12.5% will be added to your total bill.



[Agni Menu 2 @ £16.50 per person](#)

Papadums & Chutneys

STARTERS

Papri Chat

Crispy whole-wheat biscuits, dipped in tamarind, with spiced mash, splash of yoghurt & herb chutneys

Vegetable Bhajiya

India's favourite winter snack, crispy fried vegetable in a chickpeas batter

Tandoori Chicken Tikka

Three flavours of the quintessential chicken tikka, green herb, red spices and delicate herb

Lamb Seekh Kebab

Tandoori "melt in the mouth" lamb kebabs with garlic and herbs

MAIN COURSES

Chicken Kolhapuri

An earthy & robust curry with ginger, garlic, red chilli and coriander

Lamb Roghan Josh

Intensely flavoured shanks of lamb, slow-cooked with hand ground spices, herbs and saffron

Seafood Moilee

A coastal seafood delight, with fish, prawn, squid and mussels with coconut, ginger and lime

Vegetable Makhni Masala

Season vegetable in a silky tomato gravy spiked with garam masala

TO SHARE

Spinach and potato

Chick Peas Masala

Pulao Rice & Basmati Rice

Naan & White wheat Roti

DESSERTS

Chocolate Ice Cream

Warm Halwa

Srikhand

Prices are inclusive of VAT. A gratuity of 12.5% will be added to your total bill.



Agni Four Course Menu 3
@ £24.50 per person

Selection of Papadums & home-made Chutneys

STARTERS

Agni's Vegetarian Platter

Papri Chat, bhel poori, vegetable Samosa and tandoori paneer served with chutneys & salad

Agni's Non Vegetarian Platter

Chicken 65, lamb Kebab, salmon tikka and tandoori paneer

SOUP

Tomato or Seafood Rasam

Spicy tomato, lentil and herb soup with or without seafood

MAIN COURSES

Chicken Kori Gasi

An spicy and punchy curry with chilli, yoghurt, ginger and hand-ground spices

Chicken Badam Korma

A delicacy from the Royal kitchens, with almond, poppy seeds, rose petals and vetivier

Hyderabad Lamb Dalcha

Aromatic lamb curry with Bengal gram, onion, tomato, tamarind and roasted masala spices

Crab and Prawn Balchao

Soft Shell Crab and Tiger prawns in a goan masala of ginger, chilli, palm vinegar, shallots and dark rum

Okra Masala

Okra stir-fried with a herbaceous tomato & onion masala

TO SHARE

Baghare Aubergine

Spinach with Paneer

Tadka Dal & Raita of the day

Pulao Rice & Basmati Rice

Naan, Parantha & Roti

DESSERTS

Beetroot Halwa

Kulfi

Lime Sorbet

Prices are inclusive of VAT. A gratuity of 12.5% will be added to your total bill.