



CHOURANGI

Unexplored flavours of India

Chourangi brings you the unexplored cuisine of India from the historic city of Calcutta. Enter a world of adventurous new ingredients, flavours and cooking methods artfully curated by Chef turned restaurateur Anjan Chatterjee.

2 Course £ 18/ person

3 Course £ 23 / person

EXPRESS LUNCH MENU COURSES

(Tuesday - Friday) 1200-1500

STARTERS

(Please choose any 1)

Kasundi Paneer Tikka

Preserved mustard-nigella seed marinade

Nizam's Malai Tikka

Chicken, royal cumin, creamed cheese, aromatic spices.

Prawn Cutlet

Coriander, creamed mustard dip

MAINS

(Please choose any 1)

Paneer Dahi Kabab Kofta

Pina nuts, fennel, green tomato-cashwnuts sauce

Daak Bungalow Chicken Curry

Fenugreek, mace, onion, stewed tomatoes sauce

Kosha Lamb

Slow roasted, yogurt, green cardamom
cloves, cinnamon, Mustard oil

Tiger Prawn Malai Curry

Coconut shell baked, cinnamon, bay leaf, coconut sauce

All served with : 

Grand Trunk Black Dal or Hing Aloor Dum, Steamed Rice
or bread of your choice, Kachumber

DESSERT

(Please choose any 1)

Mango Bhapa Doi

Steamed sweetened mango yogurt

Langcha, Rabdi

Warm pistachio sweetened milk cake dumpling

 Vegetarian  Vegan  Contains Nuts

A discretionary service charge of 12.5% will be added to the bill.

Please note: Our food is mostly mild to medium. If you have any dietary needs or intolerances, please let our manager know and we shall do our best to assist you. Please note that our food is prepared in the kitchen where nuts and other allergens are also used. 18.06.2022