



3 COURSE SUMMER MENU

Monday to Saturday

3 courses at £30

Available 12.00pm - 4.00pm

This summer, we invite you to experience a journey of vibrant flavours and timeless traditions. From refreshing welcome drinks to delicately spiced starters and rich, comforting mains, each dish is thoughtfully crafted to celebrate the warmth of the season.

Inspired by the heritage of Gurkha and Asian cuisine, our menu brings together freshness, balance, and bold character, perfect for sharing, discovering, and enjoying.

Let every bite capture the spirit of summer at Panas!



(vg) Vegan (v) Vegetarian (g) Contains gluten (n) Contains Nuts

Prices include VAT at prevailing rate. Allergen information available on request. Please inform one of our team of any specific allergy or dietary requirement before placing your order. Our suppliers and kitchens use a variety of ingredients which makes it impossible to guarantee that the food is allergen trace free. Therefore, guests with any dietary restrictions or allergies are requested to inform wait staff upfront before placing your order and are advised not to share food with other guests on the table. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones.

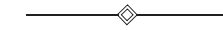
Vegetarian and dietary alternatives available on request.

Summer Welcome Drinks

Nimbu Pani

Sarbat

STARTERS



Pani Puri (V, G)

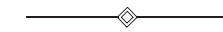
Sweet Corn Chaat (VG)

Dahi Bhalla (V, D)

Doctor Chicken Tikka (D, M)

Venison Seekh Kebab (D)

MAINS



Vegetable Kofta Curry (V)

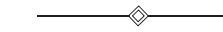
Mix Vegetable Curry (V)

Brandy Chicken (D)

Lamb Madras

Fish Curry (Salmon) (F, M, D)

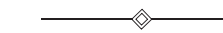
***INCLUDES YOUR CHOICE OF MUSHROOM RICE OR PLAIN NAAN)**



DESSERTS

House Special Dessert

SUGGESTED WINE



White wine: Glass £9.95, Bottle £29.95

Chardonnay Boundary Line - Australia

Red wine: Glass £9.95, Bottle £29.95

Merlot Tierra Antica - Chile